

Maple Ginger Salmon

From: Franconia Inn,
Franconia

Ingredients

- ¼ cup soy sauce
- ¼ cup maple syrup
- 1 Tbsp white vinegar
- 1 Tbsp grated and peeled ginger
- ½ tsp crushed red pepper
- 2 lb. boneless side of wild salmon (skin on)



Directions

1. In a large baking dish, stir soy sauce, syrup, vinegar, ginger, and red pepper. Lay salmon skin up in the marinade and refrigerate, covered, for 30 minutes to 1 hour.
2. Preheat oven to 425 degrees (F). Line a large roasting pan or rimmed baking sheet with foil. Lay salmon on the foil, skin side down. Roast uncovered until fish is barely cooked in the center, about 9-13 minutes for medium well.
3. Meanwhile, pour marinade into a small saucepan and bring to a simmer over medium high heat. Simmer for 6-9 minutes, until thick and syrupy. Pour reduction over fish before serving.