



Maple Soy Glazed Salmon

Bon Appetit - Fast, Easy, Fresh

- 1/3 cup maple syrup
- 1/4 cup soy sauce
- 1 teaspoon adobo sauce (from canned chipotle chiles)
- 4 salmon fillets

Whisk together maple syrup, soy sauce, and adobo in a large shallow bowl or pie plate. Add salmon and turn to coat. Marinate for 30 minutes, turning occasionally. Drain marinade into small saucepan.

Heat a heavy, nonstick skillet over medium heat. Add salmon and cook about 3 minutes per side until slightly charred outside and just opaque in the center.

Meanwhile, boil the marinade until reduced to about 1/4 cup glaze, about 5 minutes.

Serve fillets drizzled with glaze.

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