



Salmon with Sweet Chili Glaze

Adapted from Bon Appetit

BAH Note: I can't claim this trick as my own but I want to share it with you. The person who sent me this recipe said her secret to broiling the salmon was to cook the salmon on the center oven rack for 6 minutes and then move it up to the top rack for two minutes more. Obviously, you'll want to position your racks before you turn the broiler on. But I used her method and had great results despite my unnatural fear of the broiler. According to the original recipe, you'll have enough sauce for six salmon fillets. I put half of the sauce in the fridge to use at another time.

- 1/4 cup Asian or Thai sweet chili sauce
- 2 tablespoons soy sauce
- 1 tablespoon grated ginger
- 2 salmon fillets, with or without skin

Line a sheet pan with aluminum foil and coat lightly with nonstick cooking spray.

Whisk together the chili sauce, soy sauce, and ginger in a small bowl.

Place salmon fillets on sheet pan (skin side down if applicable) and spoon chili sauce mixture over the top of the fish. Let stand at room temperature for 30 minutes.

Set the oven to broil. Using a spoon or pastry brush, baste the salmon with any marinade that has spread onto the sheet pan. Broil for 6 to 10 minutes or until browned in spots and nearly opaque in the center.

salmon with sweet chili glaze was posted by wendi on 7 september 2010 at bonappetithon.com