

MAPLE-SOY GLAZED SALMON

INGREDIENTS

- 1/4 cup soy sauce
 - 1/4 cup pure maple syrup
 - 1 tsp. ginger, grated
 - 1 garlic clove, minced
 - 8 six-ounce salmon fillets (1-1/2 inches thick), skin off
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PREPARATION

Prepare oven and pan: Preheat oven to 450°F. Line bottom of a broiler pan with foil, then oil rack of pan.

Glaze: Boil soy sauce, maple syrup, ginger and garlic in a small saucepan over moderate heat until glaze is reduced to 1/2 cup, about 5 minutes.

Salmon: Arrange salmon, ugly side down, on rack of broiler pan and pat dry. Reserve 1 1/2 tablespoons glaze in a small bowl for brushing after broiling. Brush salmon generously with some of remaining glaze. Let stand 5 minutes, then brush with more glaze. Roast salmon in middle of oven 10 minutes. Turn on broiler and brush salmon with glaze again, then broil 3 to 5 inches from heat until just cooked through, 3-4 minutes.

Serve: Transfer salmon to a platter, then brush with reserved glaze using a clean brush. Serve immediately.

Serves 8.

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