

Ginger Honey Soy Salmon

2 to 2.5 lbs whole salmon fillet with skin on

4 TB Honey Ginger White Balsamic

4 TB regular strength soy sauce

2 TB Cilantro & Roasted Onion Olive Oil

2 TB Japanese Toasted Sesame Oil

1 TB of Honey

1 fresh lemon

6 cloves garlic, minced

1 TB freshly grated ginger

1/4 tsp freshly ground black pepper

1 red onion – chopped

2 stalks green onions, thinly sliced

1 seedless chopped Jalapeno – optional

Parsley for garnish

Use paper towels to thoroughly dry salmon fillet, removing excess moisture. Place salmon in a large glass baking dish and set aside.

In a bowl, use a hand whisk to mix together the Honey Ginger Balsamic, soy sauce, honey, Cilantro & Roasted Onion Olive Oil, Japanese Toasted Sesame oil, garlic, ginger, black pepper, green onions, lemon juice from fresh lemon, chopped onions and jalapeno. Pour mixture evenly over the salmon, ensuring salmon is coated with marinade. Cover and chill at least 6 hours to overnight, if possible.

Remove salmon from fridge and let sit at room temp while oven preheats to 350F (with rack on middle position) Transfer salmon to a large piece of aluminum foil and large rimmed baking sheet. Salmon should be skin-side down. Evenly distribute marinade over salmon. Cover salmon with aluminum foil and bake 10 minutes.

Remove the salmon from oven, move rack to upper position, and place salmon back on rack. Broil on high for about 5 minutes, watching carefully so salmon doesn't burn. It should reach a nicely light golden color on top. Remove salmon from heat immediately and serve.