



RECIPE: MAPLE-GLAZED GRILLED SALMON



INGREDIENTS

1 lb. fresh wild salmon
1/4 c. NY Maple Syrup
1/4 stick unsalted butter
1 Tbs. wasabi paste (opt.)
5-6 Tbs. soy sauce
Sea salt
Freshly cracked pepper



DIRECTIONS

In a saucepan on low, gently heat maple syrup and butter until just melted.

Preheat a cleaned grill to high. When hot, carefully spray grill with cooking spray to create a non-stick surface.

Baste salmon with half of the maple butter mixture. Place salmon on the grill. Season with sea salt and pepper then baste with maple/butter. Grill for 3-5 minutes. Watch the fish carefully and check for doneness.

Remove when you see light and clear juices on the fish just before the meat begins to flake. If it looks too flaky, it may end up being over done. It's better for the fish to be a little rare than dry and overdone.

Allow to rest for a few minutes before serving. Combine soy sauce and wasabi in a dish. Lightly drizzle remaining maple butter on fish first. Then drizzle soy/wasabi for a little fragrant spice.

"Make a meal with NY Maple!"

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