

Chris Young's Not So Secret Salmon Recipe

Winner of the 2008 Gary Wetherbee Great Salmon Cookoff on July 5 2008

This recipe would be enough for 3-4 servings.

MMBA Summer Daze Glaze

1/2 cup soy

1/2 cup maple syrup

@ 2 tablespoons fresh grated ginger

@ 1 tablespoon sesame seeds

@ 1 teaspoon red pepper chile flakes

@ 2 tablespoons chopped basil leaves

Bring the soy and maple syrup to a boil and simmer while you make the other ingredients.

Add the ginger, some of the sesame seeds, and red pepper flakes and continue to simmer (I don't think I used garlic, but it wouldn't be a bad idea to throw in a teaspoon or so at this point).

Once the glaze is reduced to about 1/2 a cup, add the remaining sesame seeds and the chopped basil.

Cool the glaze for a few minutes and then apply to the meat (it should work well with fish, steak, pork, or chicken. Use just a little to start, and then apply more as the meat gets closer to done).