

# Apple Cider Glazed Sockeye Salmon

## INGREDIENTS

- **1 Wild Sockeye Salmon Fillet (or 4 portions)**
- **2 cups Apple Cider**
- **1 ½ tsp Allspice**
- **½ of a small Jalapeno**
- **2 tbsp Ginger chunks**
- **1 tsp Thyme, fresh or dry**
- **1 Bay leaf**
- **Salt and pepper to taste**

## INSTRUCTIONS

- 1) Combine the apple cider, allspice, jalapeno, ginger, thyme and bay leaf into a small sauce pot and reduce for 40 minutes on medium.
- 2) Reduce into a thick, caramel consistency (will be about a ¼ cup)
- 3) Preheat your oven to 375 degrees.
- 4) Salt and pepper your Sockeye Salmon. Pour glaze on top of the salmon.
- 5) Bake the salmon with the glaze for 6-8 minutes for portions, 12-15 minutes for a fillet.
- 6) Take the salmon out of the oven. Using a spoon, reapply the glaze onto the salmon.
- 7) Push aromatics to the side before serving.
- 8) Enjoy!

**Chef Notes:** This recipe takes a little finesse and time, but the result is well worth it! When making the sauce, keep an eye on it so it doesn't boil over. If it starts to boil over, just pull it off the heat for a second to settle back into the pot and give it a stir. I like to bake the salmon and glaze with the aromatics still in the glaze, and then just push them off to the side before serving.