

Classic Holiday Honey Orange Salmon

Prep Time: 5 Minutes

Cook Time: 10 Minutes

Servings: Serves 4, but easily adjusted

INGREDIENTS:

- 1 Wild Sockeye Salmon Fillet, thawed
- Kosher Salt, to season the fish
- 1 Tablespoon unsalted butter
- 1 Tablespoon Olive Oil
- 2 fresh oranges (1 for juice + 1 for slices)
- 3 cloves garlic, chopped finely
- 1 teaspoon Gochugaru (Korean-style Red Pepper)
- 3 Tablespoons honey
- 2 Tablespoons soy sauce

INSTRUCTIONS:

- 1) Pat the salmon dry and cut into portions. Season Salmon with salt to taste.
- 2) Add butter and oil to a skillet over high heat.
- 3) Once hot, add the Salmon skin side down and sear for 2-3 minutes. Flip to the flesh side for another 2-3 minutes.
- 4) Remove Salmon and set aside.
- 5) In the same pan reduce heat to medium-high.
- 6) Pour in the orange juice and reduce for 1 minute.
- 7) Add garlic and Gochugaru Pepper Flakes.
- 8) Stir constantly for 30 seconds.
- 9) Add the honey and soy sauce and stir for 1 minute.
- 10) Add Salmon back into the pan along with orange slices.
- 11) Coat both sides of the salmon with the glaze
- 12) Simmer for 1 minute to marry the glaze with the Salmon.
- 13) Plate and Serve.

CHEF NOTES:

- Combining the butter and oil in step 2 reduces the smoke point and will make it less likely to burn.
- If your guests/family are not fans of the salmon skin, you can remove it easily after step 4.