



FISHY BUSINESS: TINGLY MAPLE-DILL SALMON

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INSTRUCTIONS

1. Combine maple syrup, molasses, and Sichuan pepper oils in a small bowl. Whisk together.
2. Coarsely chop most of the dill, reserve some for garnish.
3. Lay the salmon, skin-side down, on a large platter or baking sheet.
4. Generously coat the salmon with the syrup mixture, a silicone brush works well.
5. Evenly sprinkle with fresh dill and sea salt.
6. Allow to stand while the grill/oven heats up.

If using Grill (Gas):

- Carefully slide the salmon, skin-side down, onto the grill.
- Lower to medium-high and lower cover.
- Grill ~5 minutes, time will vary depending on size and thickness of the filets.
- Salmon should be heated through thoroughly, but still slightly translucent in the center.
- Use a spatula to gently lift the salmon onto a serving platter.

If using oven:

- High heat, allow to get fully up to temp.
- Place filets, skin-side down on a lined baking sheet (silicone mat or parchment paper)
- Place baking sheet on top shelf of oven and lower temperature to 375 degrees.
- Bake ~5 minutes, time will vary depending on size and thickness of the filets. Salmon should be heated through thoroughly, but still slightly translucent in the center.
- Garnish with fresh dill sprigs when plating. Serve with roasted baby potatoes and a side salad - or pretty much and side dishes you like!

INGREDIENTS

- Skin-on Salmon filets, portion size
- ½ cup maple syrup (or birch syrup)
- 1 tsp molasses (omit if using birch syrup)
- 1 tsp 50hertz green Sichuan pepper oil
- 1 tsp 50hertz red Sichuan pepper oil
- Fresh dill
- Sea salt, coarse grind or flakes

