



**BRISTOL BAY**  
SOCKEYE SALMON

## **STEAMED MAPLE GINGER GLAZED SALMON**

**SERVINGS: 3**

### ***Ingredients:***

1/4 cup chicken stock

3 tablespoons soy sauce

1/3 cup maple syrup

1 teaspoon toasted sesame oil

1 teaspoon chili garlic sauce

1 teaspoon grated ginger

3 Bristol Bay Sockeye Salmon portions

Salt and pepper to taste

Half a head of broccoli, cut into small florets

2 teaspoons cornstarch mixed with 1 tablespoon warm water

Cooked brown rice, to serve

### ***Directions:***

- 1** In a small saucepan, combine the chicken stock, soy sauce, maple syrup, sesame oil, chili garlic sauce and ginger and set aside. Pat dry the salmon fillets and season with salt and pepper.
- 2** Use a straight sided pan that fits snugly with a bamboo steamer.\* Fill the pan halfway with water. Line two levels of a bamboo steamer with parchment paper.
- 3** Place the broccoli on the lower level of the steamer and the salmon on the top level, skin side down. Bring pan of water to a boil, place steamer on top and cover. Steam for 7-10 minutes or until salmon measures 120 F on a digital thermometer. If broccoli isn't quite tender enough, continue steaming for a few more minutes.
- 4** While salmon and broccoli are steaming, heat the sauce until simmering. Add the cornstarch/water mixture and cook until sauce is thickened. Turn off heat.
- 5** Place brown rice in a bowl, layer in the broccoli and top with a fillet of salmon. Repeat with remaining 2 portions. Serve with sauce.

\*If you do not have a bamboo steamer you can nestle a metal vegetable steamer basket into a pot. Make sure the lid to the pot fits securely and steam the broccoli in a separate pot.

**Find more delicious wild sockeye salmon recipes at  
[www.bristolbaysockeye.org](http://www.bristolbaysockeye.org).**