

Barbecued Glazed Salmon

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 2 hours

Chef's Notes

Kriek (pronounced 'creek') is a delicious cherry beer from Belgium. Don't let that scare you though because it is absolutely fantastic. The first time I tried it was for this recipe, but I can tell you it was not the last time I'll have one. Kriek lambic beer can be a bit more expensive, but it is a great treat! Look for it in the international or Belgian beer section of the liquor store.

This flavor combination comes from Steven Raichlens's Planet Barbeque. The only thing I changed was that I used a whole side of fresh, wild salmon instead of 4 fillets or steaks. If using fillets or steaks, a 6 to 8 ounce piece per person is plenty.

This marinade would be good with other proteins, such as pork, chicken, beef or even tofu.

Step 1: Making the Marinade

- 2 cloves garlic
- 1/4" -inch piece fresh ginger
- 1 green onion (or 1/2 shallot)
- 1 orange or tangerine (for zest)
- 3/4 cup packed brown sugar
- 1/3 cup mirin, sake or cream sherry
- 1 cup soy sauce
- 1 - 12 oz bottle kriek beer (1 1/2 cups)

To make the marinade, first peel and crush the garlic with the side of a chef's knife. Do the same for the ginger. Place both into a medium pot.

For the green onion, finely dice the white part and add to the pot. Next, finely dice the green part and then cover and store for garnish later.

Next, zest the orange. You want 3 thick strips that are roughly about 2" inches long and about 1/2" inch wide. Place them into the pot. Add the brown sugar, mirin, soy sauce and stir to combine. Next, add the beer and place over medium-high to high heat. Bring to a boil, stirring occasionally to ensure the sugar dissolves.

Let the marinade boil for about 10 minutes or until it has reduced by about one third. When done, it should have a syrup-like consistency. Let it cool to room temperature. If using immediately, you may want to use an ice bath to speed up the process.

Step 2: Preparing and Marinating the Salmon

- 1 side salmon (or four 6-8 oz fillets or steaks)

To prepare the fish, make sure all of the pin bones have been removed. Then place it into a dish that is just large enough to snugly hold the fish.

Next, pour the marinade over the fish. Cover and refrigerate for 1 to 2 hours.

Step 3: Cooking the Salmon

Preheat your barbecue to high. Alternatively this could be cooked in an oven that has been preheated to about 400°F (200°C).

Remove the salmon from the marinade and let the excess marinade drain off. Place the fish onto a tray or large plate and transfer back into the refrigerator while you reduce the glaze.

Strain the marinade into a pot and bring it to a boil over medium-high heat. Cook the marinade until it has reduced down to a nice, thick glaze. This should take between 5 to 10 minutes. Once done, set the glaze aside while you cook the salmon.

To cook the salmon, first oil the grate of your barbecue. Cook the salmon for about 10 to 15 minutes or until cooked to your liking. Note: If cooking fillets or steaks, these will need much less time – about 3 to 5 minutes per side. Again, time depends on how you like your fish cooked and how thick the pieces are.

Step 4: Serving the Salmon

Once the salmon is cooked, serve it either family style on a large platter or individual plates. Pour a few tablespoons of the reduced marinade over top and then sprinkle with the reserved green onions.

Serve this dish with your favorite side dish, some rice or mashed potatoes and enjoy.