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# Mahogany Glazed Salmon

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6 – 6 oz	salmon fillets, skin on	6 – 175 g
1	can (10 fl oz/284 mL) chicken broth, undiluted	1
1/2 cup	soy sauce	125 mL
1/3 cup	packed brown sugar	5 mL
1 Tbsp	grated fresh ginger	15 mL
1 Tbsp	cornstarch	15 mL
1 orange	juice and zest only	1

- 1 In a small saucepan whisk together chicken broth, soy sauce, brown sugar, ginger, cornstarch, orange juice and zest. Bring to a boil over medium heat and cook 5 minutes, stirring often. Pour glaze into a 9 x13 inch (22 x 34 cm) pyrex pan and let cool 20 minutes.
- 2 Place fillets skin side up in glaze, cover and refrigerate 20-25 minutes. Preheat barbecue to medium-high and oil the grill. Remove fillets from glaze and place on grill skin side up. Sear salmon for 2 minutes, turn over, cover and cook another 7–10 minutes until salmon just flakes when pressed with a fork. Alternatively, place salmon on grill skin side down and cook, covered, for 10 –12 minutes. Be careful as glaze burns easily. Pour remaining glaze into a small saucepan and boil 1 minute over medium-high heat.
- 3 Serve salmon with the hot glaze.

**Preparation time:** 30 minutes

**Refrigeration time:** 1 – 8 hours

**Cooking time:** 15 minutes.

**Serves** 6