
Broiled Salmon with Black Bean Sauce

6	salmon steaks 1" (2.5 cm) thick	6
2 Tbsp	spicy black bean paste*	30 mL
2 Tbsp	grated fresh ginger	30 mL
2	garlic cloves, minced	2
2 tsp	olive oil	10 mL
½ cup	red wine	125 mL
1 tsp	butter	5 mL
	salt and freshly ground pepper, to taste	

1. In a small saucepan whisk together the bean paste, ginger, garlic, olive oil and wine bring to a boil, lower heat and simmer for 5 minutes, reserve.
2. Butter a broil pan; season both sides of salmon with salt and pepper and place on pan.
3. Brush steaks with reserved bean sauce and broil for 5 minutes brushing with more sauce frequently. Turn salmon steaks over and repeat process, broiling salmon for another 5 minutes or until salmon flakes easily when pressed with a fork.

*Available fresh or dried (use half the amount) in Asian markets or the Oriental food section of large supermarket.

Preparation time: 10 minutes

Cooking time: 10 minutes

Serves: 6