
Steamed Salmon Asian Style

4 6 oz	salmon filet, skin on, cut into 4 pieces	4 175 g
2 Tbsp	soy sauce	25 mL
2 Tbsp	water	25 mL
2 tsp	sesame oil	10 mL
1	garlic clove, minced	1
1 tsp	fresh ginger, minced	5 mL
2 tsp	sugar	10 mL
	Dash hot pepper sauce	
2	bunches spinach, washed and stemmed	2

1. In a small bowl combine soy sauce, water, sesame oil, garlic, ginger, sugar and hot sauce, set aside.
2. Place salmon filets on an oiled rack skin side down over 1-2 inches (2.5 - 5 cm) of rapidly boiling water. Cover with a tight-fitting lid and steam for 8-10 minutes while keep water at a constant boil. Remove cooked filets to a platter and keep warm.
3. Steam spinach for 2-3 minutes and drain off excessive liquid, if necessary.
4. Arrange spinach on individual warmed plates, top each with a piece of salmon and a little of the reserved sauce. Serve with any extra sauce and rice or noodles.

Preparation time: 10 minutes

Cooking time: 15 minutes

Serves: 4