

THAI STYLE BAKED SALMON IN SWEET CHILE SAUCE



Chef Chris

This is so easy and so good!

INGREDIENTS:

1 ½ lbs high quality salmon (don't scrimp here unless you have to)

Sauce:

1/3 cup ketchup

1/3 cup sweet chili sauce (hopefully you know what this is – available in any grocery store in Oriental foods)

4 cloves garlic, minced or pressed

1-2 t pickled ginger, chopped or use fresh ginger

2-4 lime leaves scored (I leave this out because I never have them)

1 teaspoon of 21 Seasoning Salute (seasoning mix, buy at Trader Joe's)

½ t pepper

1-2 t curry powder

½ t sesame oil

1 T minced shallots

1 T chopped cilantro

½ cup halved grape tomatoes

1 T butter, melted

Lemon zest (optional)

½ - 1 t fish sauce (optional) - I leave this out

DIRECTIONS:

1. Combine all ingredients and pour over the salmon.
2. Bake at 350 for about 20-30 minutes depending on thickness of salmon.
3. If part of the salmon is much thinner than another part, fold the thinner part underneath the thicker part. Add salt to taste.

SHOPPING LIST

1 ½ lbs. salmon

Ketchup

Sweet chili sauce

Garlic, 4 cloves

Pickled ginger

Lime leaves (optional)

Seasoning Salute

Pepper

Curry powder

Sesame oil

Shallots

Cilantro

Grape tomatoes

Butter

Lemon zest

Fish sauce