

Salmon with Sweet & Spicy Glaze

Burt Kemp



Burt Kemp - Chef

Glaze:

Juice of one orange, strained
3 Tbs. honey (coat the spoon with oil first)
1 Tbs. cane syrup
1 Tbs. Burt's Creole Seasoning, Salt Free
2 tbs Burt's Sweet and Savory Salmon Blend
1 tsp. Tabasco Caribbean-Style steak sauce or Pickapeppa Sauce

1/4 cup white wine, preferably dry or even sweet (Riesling)
1 Tbs. soy sauce
1/4 cup extra-virgin olive oil
1 Tbs. lemon juice
4 salmon fillets, cut from the center, about 8 oz. each
2 tbs Burt's Sweet and Savory Salmon Blend
Zest (grated skin) of the orange above

Preheat the broiler and broiler rack to 500-550 degrees. Set the shelf so that fish on the rack will be about four inches from the heat.

1. Mix the glaze ingredients in a small saucepan and bring to a light boil while stirring. Cook until reduced and thickened--three or four minutes.
2. Meanwhile, mix the wine, soy sauce, olive oil, and lemon juice in a wide bowl. Place the salmon fillets into this marinade, skin side up, and marinate them for just about a minute. Turn them over and let them sit there for thirty seconds or so.
3. Place the fish skin side down on the preheated broiler rack. Sprinkle with Burt's Sweet and Savory Salmon Blend and run under the broiler about four inches from the heat. Broil until you just begin to see browning at the edges. Brush a thick layer of the glaze on each fillet, sprinkle the orange zest on each fillet and put the fish back under the heat for another two minutes.
4. Remove the fish with a slotted turner and serve immediately.

Serves: 4

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