



Asian Glazed Salmon with Soba Noodle Salad

1/2 cup brown sugar
1/3 cup soy sauce
2 Tablespoons hoisin sauce
2 Tablespoons peeled and minced ginger
1 Tablespoon minced fresh garlic
Dried red pepper flakes
1 Tablespoon fresh lime juice

1-1/2 pounds sockeye salmon, (skin on) cut into serving pieces

Place sugar, soy sauce, hoisin sauce, ginger, garlic, red pepper flakes and lime juice in a small saucepan. Bring mixture to a boil stirring constantly. Reduce heat to medium low and cook for 9 minutes, or until sauce forms a glaze. Watch closely to prevent burning.

Clean salmon well under running water and pat dry. Leave skin on but check fish for pin bones and remove as needed. Dry fillet well. Baste with some of the glaze and let sit for 15 minutes.

Grill for 6 minutes or until cooked through. Baste once more with glaze before serving.

Soba Noodle Salad:

4 ounces soba noodles cooked per package directions and well drained
1/2 cup shredded carrots
1 small zucchini, cut into julienne strips
2 green onions, sliced

Combine ingredients below in a screw top jar and shake until well mixed.

1/3 cup olive oil
2 tablespoons rice wine vinegar
3 tablespoons soy sauce
1-1/2 tablespoons sesame oil
1 tablespoon honey
3 cloves garlic, minced
2 tablespoons fresh ginger, minced
1/2 teaspoon salt
1/2 teaspoon Asian chili sauce (sambel olek) optional

Toss soba and vegetables together with dressing and serve. Serves 4