

A bottle of Lange wine stands in the background, its label partially visible. In the foreground, a dark metal pan holds several pieces of lacquered salmon, garnished with fresh cilantro, lime wedges, and green onions. To the right, a bowl of lemons and limes is visible. The entire scene is set against a dark, textured background.

Savory

LACQUERED- MAPLE PONZU SALMON



Lacquered-Maple Ponzu Salmon & Classique Pinot Noir

Ingredients

- zest and juice from one orange
- 1/4 cup granulated sugar
- 1/3 cup ponzu sauce
- 1/2 cup maple syrup
- 1 teaspoon freshly ground cracked black pepper
- 1 teaspoon fresh ginger, minced or grated
- 4-6 ounce salmon filets
- Sea salt
- Lime wedges, cilantro, or green onions for garnish

Instructions

In a small bowl, add the orange zest and granulated sugar. Mix well to extract the oil from the zest—the sugar will be the consistency of wet sand. Add the ginger and stir until well incorporated.

Heat a small heavy-bottomed saucepan over medium-high, and whisk together the ponzu sauce, orange juice, maple syrup, and black pepper. Add the sugar mixture and bring to a rolling boil. Stir continuously for 1 to 2 minutes, until the sugar mixture has completely dissolved. Remove from heat and allow to cool.

Brush the salmon filets with the maple ponzu sauce. Place in the refrigerator and marinate in for 15 minutes. Brush again with the sauce so that the filets are well coated.

Set the oven to broil on high, then cover a baking sheet with aluminum foil and coat with non-stick cooking spray.

Arrange the salmon on the baking sheet with at least an inch between each filet, then brush with the sauce. Place under the broiler and cook for 5 minutes, then brush the filets again and return to the heat for another 5 minutes. Brush salmon once more and broil for an additional 1-2 minutes, or until the salmon is deeply browned and the sauce begins to caramelize around 10 to 12 minutes total. The filets will be firm to the touch in the center when they are done. Remove from oven and arrange on a serving platter. Serve with the remaining maple ponzu sauce and garnish with orange or lime wedges, cilantro, or green onions.