



Asian Glazed Salmon

Serves 12

1 ¼ cups	brown sugar
1 cup	soy sauce
1/3 cup	hoisin sauce
1/3 cup	peeled and sliced ginger
½ tsp	dried red pepper flakes
1½ tsp	chopped garlic
3 tbsp	fresh lime juice
5 ½ lbs	salmon fillets

Place the sugar, soy sauce, hoisin sauce, ginger, and dash of red pepper flakes, garlic and lime juice in a medium nonreactive saucepan. Bring the mixture to a boil, reduce the heat to medium and cook for 15 to 20 minutes or until the sauce forms a glaze. Set aside.

Preheat the broiler.

Place the salmon fillets on a broiler pan and baste with the sauce. Let sit for 15 minutes. Broil then until cooked through, about 7 minutes, basting again with the glaze. Remove the salmon from the heat and baste once more with the glaze before serving.