



Maple Soy Ginger Salmon on Black Rice

Dish inspired by Yellowstone Lake fishing adventure

1/4 cup Burton's Maple Syrup

3 Tablespoons soy sauce

1 teaspoon minced ginger

1 clove minced garlic

1-pound boneless salmon fillet with skin

Salt and ground black pepper as desired

1 teaspoon unsalted butter, softened

1 Tablespoon olive oil

Garnish: chopped chives or thin green onions; toasted sesame seeds

Serve with: cooked black rice

Prepare Marinade: In a medium sized bowl, whisk maple syrup, soy sauce, minced ginger, and garlic. Place salmon in marinating dish; coat with marinade. Cover; place in refrigerator overnight or for 30 minutes. A longer marinating time produces a more flavorful fish.

To Prepare Salmon: Preheat oven to 400 degrees F.

Remove fish from marinade; set marinade aside. Sprinkle salmon with salt and black pepper to taste.

Line baking pan with aluminum foil; combine butter and oil; spread over baking pan. Place salmon, skin side down on baking sheet. Bake in preheated oven uncovered at 400 degrees F for 12 to 15 minutes depending on fish thickness or tests 145 degrees F doneness.

While baking, place remaining marinade in a sauté pan on the stove and cook to boiling to reduce by half. Carefully remove salmon from oven. Place cooked rice on serving plate; top with salmon; drizzle reduced marinade over salmon and rice; garnish with green onions and sprinkle with sesame seeds. Serve warm Serves: 2

Recipe by: Chef Colin Hunger from Yellowstone National Park, Wyoming, Yellowstone Lake Lodge for Tim Burton; Burton's Maplewood Farm

About the Recipe: Tim Burton had the opportunity to fish in Yellowstone Lake and later Chef Hunger prepared the fish using this marinade, which uses maple syrup as a base. It couldn't be any easier. We marinated our salmon overnight and the results were a fish that was juicy, full of flavor, and visually stunning with its maple syrup glaze.