

SPOTLIGHT RECIPE



Asian Orange-Glazed Salmon

- Place an oven rack in the center of the oven. Preheat the broiler to high. In a small skillet over medium-high heat, stir together the orange juice, brown sugar and garlic. Bring to a boil and cook until thickened and glossy, 4 to 5 minutes. Cool to room temperature; stir in the soy sauce.
- Arrange the fish on a broiling pan on a rack over a rimmed baking sheet. Sprinkle with salt and pepper. Brush liberally with some of the sauce. Broil, basting twice with the sauce, until the fish flakes easily with a fork, 8 to 10 minutes. Garnish with the green onions.

Ingredients

Makes 4 servings

- 1/2 cup pulp-free orange juice
- 1/4 cup lightly packed brown sugar
- 1 small garlic clove, minced
- 1 tablespoon soy sauce
- 1/4 teaspoon cinnamon
- 1 pinch powdered clove
- 4 boneless salmon fillets, about 5 ounces each
- 3/4 teaspoon salt
- 3/4 teaspoon pepper
- 1 green onion, sliced thin