



SORREL-GLAZED SALMON

Servings: 8

Ingredients

- 1 1/2 cups water
- 1 cup dried sorrel (hibiscus)
- 1/2 cup ginger, chopped
- 1/2 cup molasses
- 1 cup honey
- 2 tablespoons soy sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon mustard powder
- 1 teaspoon granulated garlic
- 1 teaspoon onion powder
- 2 teaspoons red pepper flakes
- 2 tablespoons liquid smoke
- Eight 6-ounce salmon fillets
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper

Directions

Preheat the oven to 400 F.

Add the water, sorrel and ginger to a pot. Place over high heat and bring to a boil. Reduce the heat to low and let simmer for 5 minutes. Remove from the heat and steep for about 30 minutes.

Strain the liquid into a sauce pot, and then add the molasses, honey, soy sauce, Worcestershire sauce, mustard powder, granulated garlic, onion powder, red pepper flakes and liquid smoke. Place the pot over low heat and let simmer for 30 minutes. Remove from the heat and let cool.

Lay out the salmon fillets on a baking sheet. Season the salmon with salt and black pepper and place the oven. Let the salmon cook for 5 minutes, and then remove from the oven and brush each fillet with 1 tablespoon of the sorrel glaze. Return to the oven and let cook for 5 minutes. Remove from the oven and keep hot until ready to serve.

Side dishes

Potato Salad
Corn on the Cob



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