Alaska Salmon with Shoyu Tarragon Sauce



Preparation Time: 5 minutes
Cook Time: 15 minutes
Servings: 4

Ingredients:
Shoyu Tarragon Sauce:
2 garlic cloves
1/3 cup fresh tarragon leaves (loosely packed)
1 teaspoon bottled black bean garlic sauce
1/2 cup shoyu or soy sauce
1/2 cup melted unsalted butter
1 Tablespoon rice wine vinegar or white vinegar
1 Tablespoon honey

4 Alaska Salmon fillets (5 to 6 oz. each), fresh, thawed or frozen
1 Tablespoon olive, canola, peanut or grapeseed oil
2 green onions, chopped
2 Tablespoons sesame seeds

Description:
Add all sauce ingredients to blender and puree on high.

Rinse any ice glaze from frozen Alaska Salmon under cold water, pat dry with paper towel. Heat a heavy nonstick skillet over medium-high heat. Brush both sides of salmon with oil. Place salmon in heated skillet skin side up and cook, uncovered, about 3 to 4 minutes, until browned. Shake pan occasionally to keep fish from sticking.

Turn salmon over and baste with sauce. Cover pan tightly and reduce heat to medium. Cook an additional 6 to 8 minutes for frozen salmon or 3 to 4 minutes for fresh/thawed fish, basting occasionally. Cook just until fish is opaque throughout.

To serve, baste with additional sauce. Garnish with green onions and sesame seeds.

Recipe by Alaska Chef Erik Slater. "Shoyu is a Japanese soy sauce which is just a tad sweeter than the familiar soy sauce (use soy if you can't find shoyu). I use this sauce on grilled salmon, but it works great on any Alaskan fish. Excellent with roasted vegetables!"