

## Alaska Sockeye Salmon with Chipotle Honey Glaze



**Preparation Time:** 15 minutes

**Cook Time:** 13 minutes

**Servings:** 4 to 6

**Ingredients:**

1/2 cup local honey

2 to 3 Tablespoons puréed chipotle peppers in adobo sauce\*

1-1/2 pounds Alaska Sockeye Salmon, fresh or thawed

Heavy-duty aluminum foil

Cooking spray

Kosher salt and pepper

1 lime

**Description:**

Remove Alaska Sockeye salmon from the refrigerator 15 minutes before cooking. Heat grill to 375°F.

Stir honey and chipotle purée in a small bowl until well combined. Store refrigerated for up to 2 weeks.

Cut 2 pieces of wide, heavy-duty aluminum foil about 6-inches longer than the salmon side. Stack the foil pieces (shiny side down) on a baking sheet and spray generously with cooking spray. Place the salmon, skin side down, in the middle of the foil. Fold the foil sides and ends up (1 to 2-inches) to make a shallow pan around the salmon, leaving at least a 1-inch margin around the fish. Season salmon with salt and pepper.

Carefully transfer the foil pan to the center of the preheated grill. Do not cover the salmon or close the foil over the salmon. Close grill cover and cook for 5 minutes. Spread the glaze on the salmon (1 tablespoon per salmon portion or 1/3 cup per salmon side). Close grill and continue to cook about 5 to 7 minutes more. Cook just until fish is lightly translucent in the center – it will finish cooking from retained heat. Remove from the grill and let rest a few minutes before serving.

Garnish with lime zest and serve with lime wedges.

*Variation: Salmon can also be roasted in an oven preheated to 375°F or pan-seared and finished in the oven. Cook just until lightly translucent in the center; be sure to let the salmon rest a few minutes before serving.*

\*Purée a can of chipotle peppers in adobo sauce with a hand blender, blender or food processor until smooth. Freeze any remaining purée for another use.

*Recommended wine pairing: Chateau Ste Michelle, Columbia Valley Riesling / Chardonnay*