

Alaska Salmon Char Siu with Broccolini & Crispy Rice



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: Serves 4

Ingredients:

1/3 cup hoisin sauce

1/3 cup soy sauce

1/4 cup brown sugar

2 tbsp shaoxing rice wine or sherry wine

2 tbsp honey

1 tbsp garlic, minced

1/2 tsp 5-spice powder

1/4 tsp white pepper, ground

1 tsp molasses

1 tsp toasted sesame oil

4 Alaska pink salmon fillets, pin bones & skin removed, 6-8 oz portions

4 cup glutinous black rice, cooked

4 tbsp butter, unsalted

Pinch of salt & pepper

2 bunches broccolini

2 ea green onions, washed, thinly sliced on bias

Description:

Recipe by Chef Jeremy Bringardner

“Pink salmon works great for this dish, as it has a mild taste, which lends well to the simplicity of this dish. The flavor is sturdy

enough to stand up to the char siu sauce, but not so strong that it overpowers the steamed broccolini or crispy sticky black rice.” - Chef Bringardner

For the char siu marinade

To make the marinade, add the hoisin, soy, brown sugar, rice wine, honey, garlic, 5-spice, white pepper, molasses, and sesame oil to a small mixing bowl and whisk to combine.

Pour ½ cup of the marinade over the 4 pieces of salmon and move the salmon pieces around in the marinade to ensure they are thoroughly coated. Cover and place in the refrigerator for 1 hour. Reserve remaining marinade.

Cooking the salmon

Line a sheet pan with foil, then parchment paper, then place a roasting rack on top. Transfer the salmon pieces onto the rack, and scrape all the marinade from the bowl and drizzle over the salmon.

Bake the salmon in a preheated oven set to 400° F for about 5-10 minutes, depending on the thickness of the salmon. Cook until just opaque throughout. Hold warm.

For the char siu sauce

Place the reserved marinade in a small pot with ¼ cup of chicken stock or water. Bring just to a simmer, then turn off the heat and stir in 2 tbsp butter. Hold warm.

For the rice and broccolini

Pre-heat a large skillet over medium-high heat, add 4 tbsp butter and the cooked black rice. Toss the rice, then flatten out and allow to cook 2-3 minutes or until the rice starts to crisp up on the underside. Season the rice with salt and freshly ground black pepper.

Toss the rice to flip and repeat crisping up the second side.

Once the rice is thoroughly heated and somewhat crispy, divide among 4 warm plates.

Cook the broccolini in salted boiling water for 1 ½ - 2 minutes or until al dente. Strain. Divide among the 4 plates, arranging a couple broccolini branches on each plate on top of the black rice, skewed to one side.

To serve

Transfer one piece of cooked salmon to each plate, placing on the black rice, next to the broccolini.

Drizzle a bit of the warmed char siu sauce over the salmon, the rice, and around the plate.

Garnish the salmon with sliced green onions. Serve hot!