

Apricot Salmon with Almonds

Gourmet Magazine: January 2005 p. 39.

Serves: 4

Active time: 10 min. Start to finish: 30 min

<http://www.epicurious.com/recipes/food/views/apricot-chicken-with-almonds-231356>

NOTE: This salmon dish simply replaces the chicken in other recipe

Fish

4 (6-oz) salmon filets

1 teaspoon salt

½ teaspoon black pepper

1 tablespoon unsalted butter

½ Tbsp. white sesame seeds

Glaze 1 (apricot)

1/3 cup sliced almonds

½ cup apricot preserves

1 ½ tablespoons soy sauce

1 tablespoon whole-grain mustard

Glaze 2 (miso-glazed salmon) From Milk Street: the New Home Cooking –Jan/Feb 2019

3 tablespoons white miso

4 tablespoons honey

1 tablespoon soy sauce

2 teaspoons mirin

1 ½ teaspoon toasted sesame oil

¼ teaspoon cayenne pepper

A final touch for this glaze

1 tablespoon sesame seeds

1 scallion thinly slice on the diagonal



Photography: Henri T. de Hahn

1. Heat serving plates and dinner plates.
2. Put oven rack in lower third of oven and preheat oven to 400F. Lightly oil a 13- by 9-inch flameproof baking dish (not glass).
3. Pat salmon dry and sprinkle all over with ½ teaspoon salt and ¼ teaspoon pepper total, then arrange at least ¼ inch apart in baking dish. Bake 10 minutes.
4. While salmon bakes, toast almonds in a small baking pan in oven (HdeH in a skillet on the stove), until golden.
5. There are two glazes for this recipe and either are excellent to add a nice sweetness and a golden crispness to the salmon
Glaze 1: Meanwhile, whisk together and cook apricot preserves, soy sauce, mustard, butter, and remaining 1/8 teaspoon salt and ¼ teaspoon pepper in a small saucepan over moderate heat, stirring, until preserves are melted. Pour sauce over salmon and continue to bake until salmon is just cooked through, about 10 minutes more.
Glaze 2: Wisk together all ingredients and measure out 2 tablespoons and brush onto the tops and sides of salmon. Let salmon stand at room temperature for 20 minutes. Meanwhile, whisk 2 tablespoons water and 1 teaspoon honey into the remaining miso mixture; set aside. This remaining glaze will be drizzled over cooked salmon. Sprinkle with 1 tablespoons sesame seeds and 1 scallion.
6. Broil salmon, 4 to 5 inches from heat, basting once, until salmon is glazed and browned in spots, about 3 minutes (HdeH look at oven often as browning is almost instantaneous)
7. Serve sprinkled with almonds and sesame seeds.

