

## **Pineapple-marinated salmon with Asian cabbage salad**

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Serves: 24

<http://www.epicurious.com/recipes/food/views/pineapple-marinated-salmon-with-asian-cabbage-salad-104486>

Look for black sesame seeds in the Asian foods section of a specialty market. If you can't find them, use white seeds instead.

### **Salmon**

1 46-ounce can unsweetened pineapple juice  
½ cup soy sauce  
2 2 ¼-pound center-cut skinless salmon fillets, each cut crosswise into twenty-four ½-inch-wide slices (HdeH cut after cooking)

Non-stick vegetable oil spray  
1 tablespoon black sesame seeds

### **Asian Cabbage Salad**

2 1 ½-pound heads green cabbages, very thinly sliced (about 25 cups) HdeH: far too much!  
1 cup seasoned rice vinegar  
½ cup chopped fresh cilantro  
2 tablespoons oriental sesame oil



Photography: Mark Thomas

### **Salmon**

1. Bring pineapple juice to boil in large saucepan over high heat. Reduce heat to medium-low and cook until reduced to 3 cups, about 20 minutes. Transfer juice to bowl; cool. Stir soy sauce into marinade.
2. Place fish in single layer in two 15x10x2-inch glass baking dishes. Pour pineapple marinade over fish, dividing equally. Cover and refrigerate 3 hours.
3. Preheat oven to 450F. Spray 2 large rimmed baking sheets with nonstick spray. Remove fish from marinade; shake off excess. Reserve marinade. Place fish flat side down, on sheets. Bake until just cooked through, about 4 minutes. Using spatula, carefully transfer to platter.
4. Meanwhile, simmer reserved marinade in medium saucepan over medium heat until reduced to 1 cup, about 15 minutes. Brush fish with marinade. (Can be made 1 day ahead. Cover and refrigerate. Let stand at room temperature 30 minutes before serving.) Sprinkle with sesame seeds, serve with cabbage salad.

### **Asian Cabbage Salad**

1. Place cabbage in very large bowl. Add vinegar, cilantro and oil; toss. Season with salt (HdeH uses Kosher salt) and pepper. Cover; chill at least 1 hour and up to 3 hours, tossing often.