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

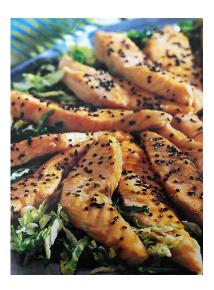
2 tablespoons oriental sesame oil

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 sees, 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.



Photography: Mark Thomas