Tamarind & Honey Glazed Salmon

A Pepper Bridge Winery Favorite

adapted from Shinta Simon

INGREDIENTS

- 4 Salmon fillets, about 1/2 pound each
- 2 tbsp tamarind paste
- 4 tbsp honey
- 1 tsp lime juice
- 1 tsp grated ginger
- 1 tsp red pepper flakes
- 1 tsp oil of preference
- Salt to season
- Cilantro to garnish

PREPARATION

Clean the salmon fillets and pat them dry with a paper towel to dry. Set aside.

Preheat a cast iron or grill pan over medium heat.

Combine tamarind paste, honey, lime juice, ginger, red pepper flakes, and oil. Add salt to taste.

Brush some of the glaze onto both sides of the salmon fillets (use no more than 1/2 of the glaze).

Transfer the fillets to the heated pan and grill on one side for 3 minutes, until browned, then flip over gently and grill the other side for 2 minutes.

To serve, spoon remaining glaze over the salmon fillets and garnish with cilantro.

NOTES: