Ginger Orange Glazed Salmon

written by The Recipe Exchange | May 14, 2016

Ingredients

4 six ounce salmon fillets or steaks
¼ cup maple syrup or honey
1 tsp corn starch
1 ounce water

For the marinade
1 cup fresh squeezed orange juice
1 tsp finely grated orange zest
1.1/4 tsp pepper
pinch cinnamon
1 tbsp finely minced or grated fresh ginger root
1 clove minced garlic
1 tsp salt

Directions

Mix together the orange juice, zest, pepper, cinnamon, ginger, garlic and salt.

In a large Ziploc bag, pour half of this marinade over the salmon pieces. Allow to marinate for 30-60 minutes (no longer).

While the salmon is marinating, in a small saucepan, add the other half of the marinade along with the maple syrup or honey.

Simmer very slowly for a few minutes to reduce the sauce a little then thicken it with a slurry made from one ounce of water and about 1 tsp cornstarch mixed together. Set the glaze aside to cool for a few minutes.

Preheat oven to 375 degrees F and bake the salmon for about 20 minutes or until fully cooked, depending in the thickness of your fillets.
In the last 10 minutes of baking time brush on the glaze at least a couple of times.