

Roasted Salmon with Hibiscus Glaze



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4 ~ 6oz salmon filets, skinned

1/4c dried hibiscus flowers

2c water

1c super~fine sugar

Boil hibiscus flowers, water and sugar until sugar has dissolved and glaze has turned a deep ruby color. Strain well. Store tightly covered in refrigerator. Keeps up to 1 month.

Place salmon fillets in zip~lock bag and add 1/4c glaze. Marinate in refrigerator 2 hours, turning occasionally.

Preheat oven to 375. Remove salmon from zip~lock and allow glaze to drip off. Place on lightly oiled baking sheet and bake salmon 10 minutes for each 1" of thickness.

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