

Roasted Salmon with Hibiscus Glaze



You can purchase food grade dried and edible flowers from Herbs & Spice, Findlay Market

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.

Prepare Ahead Tip

This glaze will keep tightly covered in refrigerator for 1 month. Excellent served with salmon, pork, shrimp or as the sweet component of a sweet and spicy sauce.