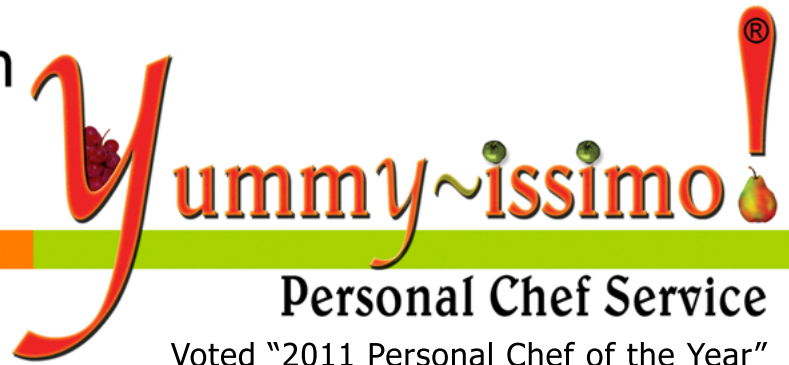


Maple Glazed Salmon w/Shallots



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Modified from BluePlate Special

Serves 4

1T freshly grated ginger

4 ~ 6oz salmon filets, skinned

2T rice wine vinegar

4 shallots, slivered

1/4c + 2T pure maple syrup, divided
use

2t ancho pepper powder

Preheat oven to 350. Mix together ginger, rice wine vinegar and 1/4c maple syrup. Taste and adjust marinade as necessary ~ you should be able to taste both the ginger and the rice wine vinegar but they should not be overwhelming.

Place salmon filets in large zip~lock bag, add marinade and slivered shallots and seal. Allow bag to sit at room temperature for 15 minutes.

Cover baking sheet with foil and spray with non~stick cooking spray. Remove salmon from marinade and place on prepared baking sheet. Brush top of salmon with remaining maple syrup, top with slivered shallots and dust with ancho powder.

Bake 10~12 minutes or until salmon flakes easily when tested with a fork.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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