



# Red Clay Cook-Off Family Style



## *Asian Glazed Salmon*

### **Ingredients:**

#### **Asian Glazed Salmon**

½ C Orange Juice  
½ C Reduced Sodium Soy Sauce  
¼ C Honey (optional)  
1 TBSP Ginger, Grated  
3 Cloves Garlic, Minced  
3 Scallions, Thinly Sliced, Divided  
½ TBSP Sesame Oil  
1 tsp Sriracha, optional  
Freshly Ground Black Pepper, to Taste (~1-2 pinches)  
2 lbs Salmon, Cut into 3-4oz Filets  
1 tsp Sesame Seeds

#### **Spicy “Mayonnaise”**

2 TBSP Lite Mayonnaise  
2 TBSP Plain Greek Yogurt  
1-3 tsp Sriracha (adjust depending on tolerance to spice)

### **Directions:**

Preheat oven to 375 degrees Fahrenheit and line a baking sheet with foil. In a small bowl, whisk together orange juice, soy sauce, honey (optional), garlic, ginger, half of the sliced scallions, sesame oil, Sriracha (optional), and pepper. Transfer to a shallow baking dish or a Ziploc bag for marinating. Add salmon filets to marinade and allow to marinate for 1-3 hours. Remove salmon from marinade and place on a foil lined baking sheet. Place into oven and bake until cooked through, about 15-20 minutes. Top the finished salmon filets with remaining sliced scallions, sesame seeds and drizzle with optional spicy “mayonnaise”

**Recipe Notes:** Buy a large piece of fresh ginger, peel and freeze. Grate frozen ginger using a handheld micro planer for a simplified way to finely grate ginger. Greek yogurt is a thicker yogurt that makes for a great healthy substitute in place of half the Mayonnaise in recipes or use Greek yogurt as a sour cream replacement.