
Asian Style Steamed Salmon

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| 4 - 6 oz | salmon fillets, preferably centre cut, skin on, | 4-175 g |
| 2 Tbsp | soy sauce | 25 mL |
| 2 Tbsp | water | 25 mL |
| 2 tsp | sesame oil | 10 mL |
| 1 | garlic clove, minced | 1 |
| 1 tsp | minced fresh ginger | 5 mL |
| 2 tsp | sugar | 10 mL |
| | Dash hot pepper sauce | |
| 2 | bunches spinach, washed and stemmed | 2 |

In a small bowl combine soy sauce, water, sesame oil, garlic, ginger, sugar and hot sauce; set aside. Place salmon fillets on an oiled rack, skin side down, over 1– 2 inches (2.5 – 5 cm) of rapidly boiling water. Cover with a tight-fitting lid and steam for 8-10 minutes while keeping water at a constant boil. Remove cooked fillets to a platter, keep warm. Steam spinach for 2-3 minutes and drain off excessive liquid, if necessary.

Arrange spinach on individual warmed plates, top each with a piece of salmon and a little of the reserved sauce. Serve with any extra sauce and rice or noodles.

Preparation time: 10 minutes.

Cooking time: approx. 15 minutes.

Serves 4.