



Cranberry Teriyaki Salmon With Shishitos and Sesame Brittle



Photo: Maya Visnyei

We do a lot of entertaining at our cottage with friends and family. cooking at the cottage is different from in the city. It is fun, simple and laid-back. No one should have to spend all of their time in the kitchen.

This salmon recipe packs in the wow factor, lakeside or back at home. It is so simple and does not require any lengthy marinating, but is super flavour- ful. The salmon turns out flaky, juicy and delicious with the homemade teri- yaki sauce with cranberries and ginger, and it's taken up a notch with a nutty sesame seed brittle and blistered shishito peppers.

You can replace the sesame seeds with any toasted nut, coarsely chopped. Almonds are a great replacement.

Serves 4 to 6

Sesame Brittle

Ingredients:

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Makes $\frac{3}{4}$ cup

1 large egg white

3 tablespoons granulated sugar

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{4}$ teaspoon coarsely ground fennel seeds

$\frac{1}{4}$ teaspoon coarsely ground coriander seeds

1 cup sesame seeds

Instructions:

1. Preheat the oven to 350°F. Line a baking sheet with parchment
2. In a small bowl, whisk the egg white until slightly foamy. Whisk in the sugar, salt, fennel and coriander. Add the sesame seeds and toss to coat. Spoon the sesame mixture in clumps onto the prepared baking sheet and bake, stirring occasionally, until golden brown, 10 to 12 Let cool. Break into small bite-size pieces. Store in an airtight container at room temperature for up to 2 weeks.

Cranberry Teriyaki Glaze

Ingredients:

¼ cup dried cranberries
¼ cup soy sauce
2 tablespoons brown sugar
2 tablespoons honey
½ teaspoon sesame oil
2 cloves garlic, minced
2 teaspoons minced peeled fresh ginger
Zest and juice of 1 orange
1 tablespoon lemon juice

Instructions:

In a small saucepan, stir together the ingredients and bring to a boil over medium heat. When the mixture reaches a boil, reduce the heat and simmer until the glaze is thick and shiny, about 4 Let cool.

Salmon

Ingredients:

Skin-on salmon fillet (2 to 3 pounds/900 g to 1.4 kg)
Kosher salt and freshly ground black pepper
2 tablespoons olive oil
1 to 1½ cups shishito peppers 1 clove garlic, thinly sliced
1 sprig fresh rosemary 2 sprigs fresh thyme Sea salt

Instructions:

1. Line a baking sheet with parchment paper. Place the salmon skin side down on the prepared Season with salt and pepper. Spread half of the cranberry teriyaki glaze over the salmon, cover with plastic wrap and marinate in the refrigerator for at least 1 hour or overnight.
2. Preheat the oven to 375°F. Remove the plastic wrap and bake the salmon until flaky and cooked through, 20 to 24 (Bake times will depend on the thickness of the salmon.)
3. While the salmon is baking, bring the remaining glaze to a boil over high When the glaze reaches a boil, reduce the heat and simmer, stirring occasionally, until slightly thickened, about 2 minutes. Remove from the heat.

4. Heat a large skillet over high. Add the olive oil and shishito peppers. Toss for 1 to 2 minutes, until starting to blister. Add the garlic, rosemary and thyme and cook for another minute. Remove from the heat. Discard the rosemary and thyme sprigs. Season with sea salt.

5. To serve, transfer the baked salmon to a serving dish. Brush with the remaining glaze, then sprinkle with the sliced green onions, sesame brittle and shishito peppers.

For Serving:

1 bunch of green onions, thinly sliced on the diagonal

½ cup Sesame Brittle (recipe above)