
Vietnamese Marinated Salmon with Ginger Lime Sauce

Phillis Carey cooking class, 2014

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Servings: 4

1. **FISH:** combine oil, ginger, shallots, fish sauce, soy and sugar in medium bowl. Stir to dissolve sugar. Add salmon, turning to coat well. Cover and refrigerate for at least an hour, or up to 24 hours.
2. **SAUCE:** Combine ingredients in a blender or small food processor and blend until fairly smooth. Serve immediately, or store in refrigerator up to a week (can be used on other Asian-style main dishes).
3. Preheat broiler with rack in the lower third of the oven. Line the bottom of a broiler pan with foil and well oil the top. Remove salmon from marinade and set on pan. Broil fish with top at least 8 inches from the broiler element until fish is just cooked through, 10-12 minutes. Serve with sauce to spoon over the top and garnish with sliced green onions. Serve with rice on the side.

FISH:

- 2 tablespoons oil
- 2 tablespoons fresh ginger, peeled, chopped
- 1 tablespoon garlic, finely chopped
- 1 tablespoon shallots, finely chopped
- 2 tablespoons fish sauce
- 1 tablespoon soy sauce, low-sodium, if available
- 1 pound salmon fillets, 4 pieces, thicker pieces if possible
- 1 tablespoon thinly sliced green onions, for garnish

VIETNAMESE DIPPING SAUCE:

- 2 tablespoons fresh ginger, finely minced
- 2 teaspoons garlic, chopped
- 3 tablespoons sugar
- 3 tablespoons fish sauce
- 3 tablespoons lime juice
- 2 tablespoons water
- 1/2 teaspoon sriracha, or hot chili paste with garlic

Per Serving (excluding unknown items): 289 Calories; 14g Fat (42.4% calories from fat); 23g Protein; 18g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 339mg Sodium. Exchanges: 3 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 Fat; 1 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>