

Hoisin Salmon with Ginger Mint Mayonnaise

2 lbs. Salmon

Marinade

1/4 cup hoisin sauce
1/4 cup white wine
2 tbsp. balsamic vinegar
1 tbsp. Chili Sauce (Asian is best)
2 tbsp. vegetable oil
Salt and freshly ground pepper



Mix above ingredients, spread over top and sides of Salmon, refrigerate and marinate for 2-3 hours.

Roast Salmon in preheated oven at 450 for 10 minutes per 1" at the thickest part. Say about 15 minutes or until white juices appear on the sides. Set aside to cool (it will continue to cook as it cools)

Serve with Ginger Mint Mayonnaise

1/4 cup drained pickled ginger (chopped)
1 cup mint leaves
1/2 cup chopped green onions
1 tsp. grated lime rind

Combine above and blend until slightly chunky, stir into mayonnaise and yogurt mixture,

1/2 cup mayonnaise
1/4 cup plain yogurt

Salt and pepper to taste

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