

Asian-Glazed Salmon

1-1/2 to 2-pound salmon fillet

2 tbsp. cooking oil

1-1/2 cups Asian Glaze

Heat oil in a sauté pan over medium heat. Baste salmon with glaze, and pan-sear for about three to five minutes. Baste again with glaze, and then flip fillet over and finish cooking another three to five minutes. Baste once more before plating. Serve with your favorite side dishes. (You may also grill or broil your salmon using the same basting procedure and cook time.)