

Pan Seared Wild Salmon
With Maple Ginger Reduction

1/2 cup 100% Maple Syrup
1 Tablespoon, Chopped Fresh Ginger
2 Tablespoons, Freshly Squeezed Lemon Juice
2 Tablespoons, Gluten Free Tamari
1 Clove, Minced Garlic
2 Tablespoons, Organic Vegetable Oil
2 Salmon Fillets
1 teaspoon Ground Ginger
Salt and Pepper

In a small sauce pan, simmer maple syrup, ginger, lime juice, tamari, garlic, and pepper, until reduced to 1/4 cup. Remove from heat.

Season salmon with sea salt pepper and ground ginger. In a large skillet, heat oil, over medium high heat. Cook salmon, skin side down for 1 to 1 1/2 minutes. Turn fish and repeat on other side. Cook until desired.

Remove fish from skillet and plate with rice pilaf. Brush salmon with the maple reduction and drizzle remaining sauce over rice. Serve immediately.