

Honey Glazed Ginger Salmon

Unit: 8", 10.5" or Electric Skillet

1-2 - Fresh Salmon Filets

1 - 8 Oz. Medium fresh ginger root (in produce on higher-end grocery store)

3 - Tablespoons of Agave Nectar or Honey.

First, thinly peel the ginger root with a sharp knife to remove the outer layer and then grate the entire root on the #1 food cutter blade. Place the shredded ginger into the bottom of a cold skillet. (8 inch, 10.5", or Electric Skillet depending on number of filets)

Next drizzle the agave nectar or honey over the bed of ginger and then place the cold salmon filets over the bed of ginger. Seal the lid on the skillet and rotate the valve below the knob to open.

Cook on medium heat (325 for the electric) until the valve whistles slightly or the lid is very hot to the touch. (approx. 6-10 minutes)

After the valve activates, reduce the heat to low for 5 minutes. Place the salmon with some cooked ginger on plates, drizzle some additional agave nectar or honey over it if desired and enjoy!