



[Fortheloveofspice.com](http://fortheloveofspice.com)



## Salmon with Chinese Five Spice Seasoning

- 4 Salmon fillets about 4 to 6 oz. each
- ½ cup soy sauce
- ¼ cup Hoison sauce
- ¼ cup rice wine vinegar
- ¼ cup brown sugar
- 1 Tbsp. sesame oil
- 2 tsp. Chinese Five Spice (available at store or online @ [loveofspice.com](http://loveofspice.com))
- ½ tsp. granulated garlic
- ½ tsp. granulated onion
- ¼ tsp. red chili flakes, optional

### Directions:

Combine soy sauce through chili flakes in a bowl and whisk vigorously to combine. Remove 1/3 cup of mixture to a small bowl and set aside. Place remainder of the sauce in a shallow baking dish and add salmon pieces flesh side down. Cover dish and refrigerate for 30 minutes.

Preheat oven or grill to 425°F. Remove salmon from the refrigerator and allow to rest on counter for 30 minutes. Place the 1/3 cup of reserved marinade into a small saucepan and add 1/8 cup of water.

Place pan on a medium heat seating on stove and allow sauce to thicken to a glaze. Stir sauce frequently to prevent burning. Once thickened remove from heat and set aside.

If using a grill, brush grate with oil and add salmon fillets. If using the oven, line a jellyroll pan with parchment or aluminum foil. Place salmon skin side down on pan and place in the oven. After the first five minutes baste the salmon with the reduced sauce and repeat the basting every five minutes or until the salmon flakes easily. Total cooking time will be between 10 to 15 minutes or until the fish flakes easily with a fork. Serve with rice and steamed vegetables.