

INDIAN GLAZED SALMON

- 1½ Tablespoons Brown Sugar, Firmly Packed
 - 1 Teaspoon Ground Coriander
 - ½ Teaspoon Ground Fennel Seeds (crush in mortar)
 - ¼ Teaspoon Cayenne
 - ¼ Teaspoon Ground Cardamon
 - ¼ Teaspoon Ground Cumin
 - ¼ Teaspoon Salt
 - ⅛ Teaspoon Ground Pepper
 - ⅛ Teaspoon Ground Cloves
 - ⅛ Teaspoon Ground Cinnamon
 - ½ Tablespoon Lemon Juice
 - 1 Tablespoon Melted Butter
 - 2 Boneless Salmon Fillets, with Skin (1-inch thick, 6 ounces each)
 - 1 Sweet Onion (about ½ pound)
 - 1 Tablespoon Finely Chopped Fresh Cilantro
 - Lemon Wedges
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1. Adjust oven rack so that it is about 7 inches from broiler, and then preheat oven to 400 degrees.
2. Line a 9" X 12" baking dish with aluminum foil.
3. Measure all the spices and mix together in a small bowl or measuring cup. Add the lemon juice and melted butter, and mix to form a paste.
4. Cut off ends of onion, peel it, and cut in half lengthwise (from end to end). Stand each half on end and cut into ¼-inch pie-shaped wedges. Break apart pieces and set aside.
5. Rinse salmon pieces and pat dry. Put in foil-lined baking dish, leaving about 1 inch between them.
6. Scatter onion pieces around salmon.
7. Use a spoon or pastry brush to coat top and sides of salmon with the spice mixture (use all of it).
8. Bake salmon for 15 minutes at 400 degrees, then turn on broiler.
9. Broil for about 4 to 6 minutes, until top of salmon is well browned.
10. Use spatula to remove salmon and onions from pan (leave salmon skin in pan) and put on serving plate.
11. Sprinkle with chopped cilantro and put lemon wedges on plates.

Serve with rice (preferably Indian basmati rice) and a veggie.