

Roasted Salmon with Spicy Ginger Sauce



INGREDIENTS

2 lbs salmon filets (with skin on)
3 garlic cloves, chopped finely
2 medium shallots, chopped finely
2 T grated fresh ginger
1 T cumin seeds
1 t black peppercorns
3 dried chipotle peppers
2 cloves
2 T vegetable oil
Kosher salt

DIRECTIONS

Toast chipotle peppers in oven or pan. When cool, break them up, discarding seeds and stems. Grind the chipotles, peppercorns, cloves and cumin seeds into a powder. Heat oil in a pan and add the garlic, cloves and ginger. When soft, add the spices and cook another 2 minutes. Preheat the oven to 300 °. Sprinkle salmon lightly with kosher salt. Spread the spice mixture on both sides of salmon and place in lightly oiled baking pan. Place the fish skin down in pan and cover with foil. Bake for 1/2 hour and serve.