

Firecracker Salmon



4 (6-ounce) skin-on salmon fillets
2 cloves garlic
3/4 cup packed light brown sugar
1/2 cup hot sauce
1 tablespoon apple cider vinegar

1 1/2 teaspoons kosher salt, divided
1/4 teaspoon red pepper flakes
2 tablespoons olive oil
2 medium scallions

- 1 Let 4 salmon fillets sit at room temperature while you prepare the sauce.
- 2 Mince 2 garlic cloves. Place the garlic, 3/4 cup packed light brown sugar, 1/2 cup hot sauce, 1 tablespoon apple cider vinegar, 1/2 teaspoon of the kosher salt, and 1/4 teaspoon red pepper flakes in a small saucepan over medium heat. Bring to a boil, stirring to dissolve the sugar. Reduce the heat to low and simmer until slightly thickened, about 10 minutes. Stir and remove from the heat. The sauce will thicken as it cools.
- 3 Pat the salmon fillets dry with a paper towel and season all over with the remaining 1 teaspoon kosher salt. Heat 2 tablespoons olive oil in a large cast iron or non-stick skillet over medium-high heat until shimmering. Add the salmon skin-side up and sear until golden-brown on the bottom, 4 to 5 minutes.
- 4 Meanwhile, thinly slice 2 scallions.
- 5 Flip the salmon with a metal spatula. Cook for 2 minutes. Pour the sauce evenly over the salmon and continue to cook, occasionally using a spoon to baste the salmon with the sauce, until the salmon is just cooked through, about 2 minutes more.
- 6 Serve with the sauce from the skillet spooned over the salmon and sprinkled with scallions.

Pair with: Tropical Vacation, Maple, Golden Russet