

## **Bulgogi Salmon - Hot Pepper Dipping Sauce**

- 2 lb salmon filet
- **Bulgogi Marinade** - use half the recipe, try other half on chicken, meat or tofu
- **Hot Pepper Dipping Sauce** - double the recipe below

**Note:** Bulgogi Marinade and Hot Pepper Dipping Sauce can be made and refrigerated in closed containers, up to 1 week.

Preheat oven to 420F.

In a casserole dish or on a baking pan, coat salmon in marinade for 30 minutes.

Cook salmon for 8 - 12 minutes, removing thinner pieces as they are cooked through. Check every 2 minutes after you start removing pieces to prevent overcooking. Serve with lemon wedges, rice noodles, Asian greens and Hot Pepper Dipping Sauce. Serves 8.

### **Bulgogi Marinade**

- 1/4 c soy sauce
- 1 - 2 T sesame oil
- 1 T molasses
- 2 - 4 large cloves garlic
- 1 oz fresh ginger, sliced across the grain
- 1/2 lemon, peeled and seeded
- 3 T sugar (I used coconut sugar)
- 1 t whole black peppercorns
- 1 t hot pepper flakes
- 4 scallions minced
- 2 T sesame seeds

In a Vitamix or blender, combine all ingredients, except for the scallions and the sesame seeds, and blend for about a minute, on high, until completely pureed. Add scallions and sesame seeds and pulse twice, on medium, to mix.

### **Hot Pepper Dipping Sauce**

- 1/4 c seasoned rice vinegar
- 2 T hoisin sauce
- 1 T Korean hot pepper paste
- 1 T soy sauce
- 1 T sesame seeds
- 1 t honey
- 1 clove garlic, minced
- 2 green scallions, thinly sliced

In a small bowl, combine all ingredients. Serve over Bulgogi Salmon and rice noodles. You'll love how this Hot Pepper Dipping Sauce marries with the Bulgogi Marinade. Makes 6 oz.

**Jittery Cook**