

Honey-Dijon and Ginger Glaze for Salmon (Top with chopped pecans) by Chef Luis Ayllon

- 2 ounces sesame oil**
- 4 Tablespoons shallots, finely chopped**
- 2 cloves garlic, finely chopped**
- 4 Tablespoons fresh ginger, finely chopped**
- 1 teaspoon crushed red pepper**
- 1/3 box brown sugar**
- 2 ounces red wine vinegar**
- 2 ounces soy sauce**
- 2 cups honey**
- 4 Tablespoons Dijon mustard**
- Cornstarch and water, to thicken**

- 1.** In a sauce pan, sauté the shallots, garlic, ginger and crushed red pepper in the sesame oil.
- 2.** Add brown sugar and caramelize lightly. Add the red wine vinegar and bring to a boil.
- 3.** Add the honey, soy sauce and Dijon mustard. Bring to a boil.
- 4.** Thicken with cornstarch.