

Maple-Soy Salmon en Papillote

Serves 2

2 (5-6 ounce) salmon fillet, skin removed

2 green onions, trimmed and thinly sliced

1 ½ tablespoons maple syrup

1 tablespoon soy sauce

1 large garlic clove, minced

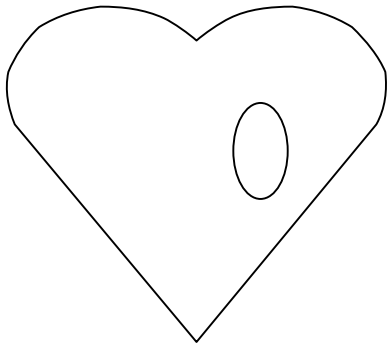
Freshly ground black pepper, to taste

Special equipment: parchment paper, scissors

Preheat the oven to 400 degrees and place a rack in the top third of the oven.

Cut out two large rectangles of parchment paper (about 15 x 20-inches) and fold them in half. Starting from the fold, trace the outline of half a heart with a pen (like you made a Valentine in school) on each folded piece of paper and then cut out the heart.

Unfold the hearts and place one salmon fillet on the right side of each parchment paper heart (see picture).



In a small bowl, whisk together the maple syrup, soy sauce, and minced garlic. Sprinkle each salmon fillet with the sliced green onions and then divide the maple-soy sauce between the two salmons; pouring the sauce over each one.

Fold one of the parchment paper hearts in half. Starting at the top, begin folding the edges down to seal the heart. Make sure each fold overlaps the next

by folding the next edge over the previous one and creasing it firmly. Continue moving along the outside of the heart until you have formed a package. Place the package on a baking sheet and repeat with the remaining package.

Bake the parchment paper packages on a baking sheet in the top third of the oven for 15 minutes. Remove from the oven and serve immediately.

Serve the fish in the parchment paper packet and have your guests cut it open at the table. Or, cut open the envelope in the kitchen and slide the fillet and its toppings onto a plate. Enjoy!