

## FIVE-SPICE GLAZED SALMON WITH WILTED SPINACH

*(adapted from Fine Cooking & Food and Wine magazines)*

4 salmon filets, skin on  
1/4 cup honey  
4 tsp soy sauce  
1 + 1/2 tsp [Chinese five spice](#) powder  
3 bunches of spinach (16 to 18 oz)  
1 shallot, diced  
1/3 cup Kalamata olives, halved or diced  
1/4 cup golden raisins  
squeeze of lemon juice  
salt and pepper to taste

Combine the honey, soy, and five-spice powder in a small bowl, mixing it all well. Put the pieces of salmon, skin side down, on a plate or baking dish just large enough to hold them side by side. Pour the honey mixture over the salmon, flip them over, so that the skin is now up. Let them sit in this honey glaze for 15 minutes as you prepare the rest of the ingredients. Meanwhile, turn your oven broiler on.

Place a colander over a bowl or plate near your stove top. Pour a little water on a large non-stick skillet set on medium-high heat. When the water is very hot, add half of the spinach leaves, and move them around quickly using tongs until they start to wilt. Transfer them to the colander, and wilt the rest of the spinach leaves the same way. Add them to the colander, and wipe the skillet dry.

Start broiling the salmon. Place the pieces skin side down on a baking dish lined with foil and slightly coated with a spray of olive oil to prevent sticking. Brush the top of the salmon with a little of the honey glaze, saving the rest in a small bowl. Total broiling time will be 5 to 6 minutes, depending on how thick your filets are, and how you like them cooked.

Heat 2 Tbs olive oil in the skillet, when the oil is very hot add the shallots and cook for a couple of minutes. Add the kalamata olives, the raisins, stir them all together for a minute or so. Add the spinach, toss around to warm it up, squeeze a little lemon juice all over, and season with salt and pepper. Remove the spinach mixture to a serving platter, add another squeeze of lemon juice to the honey glaze in the small bowl, add to the skillet over medium heat, until it bubbles and heats through. Place the broiled salmon over the bed of spinach, drizzle with the honey marinade, and serve.