The Trouble She Wore

Herb-Roasted Salmon with Smoky Guava–Black Garlic Butter Glaze



A whole salmon fillet, deeply seasoned with herbs and pepper, wears a dark, glossy glaze of guava, balsamic vinaigrette, hot honey, black garlic, and butter. Sweet and smoky outside, buttery and herbaceous inside—finished with a second coat just before serving.

One 2 lb whole skin-on fillet · Serves 4–6 (estimated).

400°F · 25 minutes oven time · 5 minutes resting time. Cooking time varies with fillet thickness.

The ingredients

Oven-roasted, twice glazed

The salmon

1 whole skin-on Atlantic salmon fillet, 2 lb

1 tbsp olive oil

1 tsp black pepper

3/4 tsp white pepper

1 1/2 tsp ground thyme

1 1/2 tsp oregano

1 1/2 tsp garlic powder

1 1/2 tsp onion powder

1 1/2 tsp smoked paprika

1 tsp red pepper flakes

1 tsp adobo seasoning; no additional salt

The glaze

8 tbsp unsalted butter (1 stick)

8 tbsp salted butter (1 stick)

5 cloves garlic, finely minced

1 heaping tsp black garlic

1/2 cup balsamic vinaigrette

1/4 cup hot honey

1/4 cup regular honey

2 tbsp Peruvian pepper jam

10 oz guava paste

2 tsp liquid smoke

1 tbsp low-sodium soy sauce

Recipe notes

Use balsamic vinaigrette for the glaze. Season the salmon with adobo; add no additional salt.

The method

Browned butter. A glossy glaze. Twice glazed.

1. Season the salmon

Set the oven to 400°F. Place the 2 lb whole skin-on salmon fillet on a wire rack over a foil-lined baking sheet. Prepare with 1 tbsp olive oil, 1 tsp black pepper, 3/4 tsp white pepper, 1 1/2 tsp ground thyme, 1 1/2 tsp oregano, 1 1/2 tsp garlic powder, 1 1/2 tsp onion powder, 1 1/2 tsp smoked paprika, 1 tsp red pepper flakes and 1 tsp adobo seasoning. Add no additional salt.

2. Prepare the glaze

Brown 6 tbsp of the 8 tbsp unsalted butter in a saucepan. Add 5 finely minced garlic cloves and 1 heaping tsp black garlic; cook until fragrant. Add the remaining 2 tbsp unsalted butter, cold. Add 1/2 cup balsamic vinaigrette, 1 tbsp low-sodium soy sauce, 1/4 cup hot honey and 1/4 cup regular honey; cook for 5 minutes. Add 2 tbsp Peruvian pepper jam and 8 tbsp salted butter; cook for 5 minutes. Add 10 oz guava paste; cook for 10 minutes. Add 2 tsp liquid smoke; cook for 2 minutes. Turn off the heat and let the sauce rest until ready to glaze the salmon.

3. Roast

Roast the seasoned 2 lb fillet at 400°F for 20 minutes.

4. Glaze and return to the oven

Coat the salmon with the prepared guava–balsamic butter glaze. Return to the oven for 5 minutes.

5. Rest, glaze again, then serve

Remove the salmon and rest for 3 minutes. Apply one final coat of glaze, rest for 2 more minutes, then serve.

400°F · 25 minutes oven time · 5 minutes resting time. Cooking time varies with fillet thickness.

The glaze is thick and syrup-like: glossy, sweet but savory, buttery and smoky.