



MISO GLAZED SALMON

Servings: 2 to 4

Prep: 5 minutes / **Cook:** 17 to 20 minutes

Ingredients:

- 2 to 4, 6 to 8 oz. salmon fillets with skin on
- $\frac{1}{4}$ cup Miso Paste (white or yellow)
- $\frac{1}{3}$ cup Saké
- 1 tbsp Soy Sauce
- 2 tbsp Honey
- 2 tbsp Vegetable Oil

Steps:

1. In a small bowl, whisk together the miso, saké, soy sauce, honey, and oil.
2. Pat the fish dry with paper towels, then salt and pepper both sides.
3. In a deep dish, ziplock bag, or plastic Tupperware container, marinate the fish for about an hour in the refrigerator. I slush them around a few times to evenly coat the fish.
4. Start your side dish(es) so that they are ready when the fish is done cooking.
5. Preheat oven to 375° F (190° C).
6. Transfer fillets to a prepared (I use Pam cooking spray) baking dish. Dispose of the marinade.*
7. Bake for 12-15 minutes until the center of the thickest part reaches at least 125° F (52° C). I actually prefer the finished fillets to reach 145° F (63° C), so I leave them in a bit longer. The temperature can jump up quickly, so keep your eye on them.
8. When the temperature is almost to your liking, turn the oven from 'Bake' to 'Broil' for 2 minutes to allow the top to crisp a bit.
9. Remove from oven and serve immediately, if not sooner.

I serve the fish with white rice and a leafy green salad.

* If you don't have time to marinate the fish, simply whip up the sauce and pour it over the fillets, then bake. I do this in a pinch and it turns out just as good.