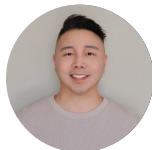


MISO GLAZED SALMON

Kevin



Recipe by Kevin Kimura

Level: Easy

Makes 2-4 Fillets

INGREDIENTS

1/4 cup brown sugar

2 tbs soy sauce

2 tbs hot water

2 tbs miso paste

2-4 (6oz) salmon fillets

(about 1 inch thick)

1/4 cup green onions

(thinly sliced or chopped)

DIRECTIONS

Step 1: Marinate Salmon

In a large bowl, stir together the brown sugar, soy sauce, hot water and miso paste until thoroughly combined. Place salmon in the bowl and cover fillets with marinade. Cover and let marinate for 30 minutes.



Step 2: Broil Salmon

When placing the salmon on the foil lined baking sheet, be careful not to get marinade all over the pan or it will burn and smoke while broiling. If you drop any marinade, wipe it up clean so only the fish has marinade on it.

“Be careful not to get marinade all over the pan or it will burn and smoke while broiling”

Place salmon on a foil lined baking sheet in the center of the oven. It needs to be on the center rack so the marinade does not burn too quickly. The fillets should be coated with the marinade but not have any excess puddling of it on the top of the fish. As the marinade can burn easily, remove any excess puddles of marinade.

“It needs to be on the center rack so the marinade does not burn too quickly”

Broil at 500 degrees F for 8 minutes or until cooked through.

Once salmon is done cooking, immediately remove from the oven and transfer fillets to a plate. Garnish with green onions.

Serve with steamed white rice and enjoy!