

MISO-MARINATED SALMON

SERVES 4

Note that the fish needs to marinate for at least 6 or up to 24 hours before cooking. Use center-cut salmon fillets of similar thickness. Yellow, red, or brown miso paste can be used instead of white.

1/2 cup white miso paste
1/4 cup sugar
3 tablespoons sake
3 tablespoons mirin
4 (6- to 8-ounce) skin-on salmon fillets
Lemon wedges



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1. Whisk miso, sugar, sake, and mirin together in medium bowl until sugar and miso are dissolved (mixture will be thick). Dip each fillet into miso mixture to evenly coat all flesh sides. Place fish skin side down in baking dish and pour any remaining miso mixture over fillets. Cover with plastic wrap and refrigerate for at least 6 hours or up to 24 hours.

2. Adjust oven rack 8 inches from broiler element and heat broiler. Place wire rack in rimmed baking sheet and cover with aluminum foil. Using your fingers, scrape miso mixture from fillets (do not rinse) and place fish skin side down on foil, leaving 1 inch between fillets.

3. Broil salmon until deeply browned and centers of fillets register 125 degrees, 8 to 12 minutes, rotating sheet halfway through cooking and shielding edges of fillets with foil if necessary. Transfer to platter and serve with lemon wedges.