

SUSHI-SAN®

GRILLED MISO SALMON

Yield: 2 Servings

INGREDIENTS FOR MISO MARINADE

- 1 cup mirin
- 1 cup sake
- ¼ cup sugar
- 1 cup white miso

INGREDIENTS FOR MISO SALMON

- 2 6 oz. portions salmon filet
- 1 cup Miso Marinade
- white sesame seeds, for garnish
- lime, cut into wedges

METHOD FOR MISO MARINADE

1. In a sauce pot, combine sake and mirin, bring to a boil. Reduce to a low simmer for 10 minutes to cook off the alcohol.
2. Add sugar and miso, then whisk well until dissolved.
3. Let cool then label, date, and refrigerate for up to 21 days.

METHOD FOR MISO SALMON

1. In a medium container, combine salmon and marinade, allowing it to soak for at least 2 hours, or ideally overnight. Ensure to flip the salmon halfway through to ensure even flavor absorption.
Pro tip: To expedite cooking and reduce the risk of burning, allow the salmon to come to room temperature before grilling.
2. Once ready to grill, preheat the grill to medium. When the grill is hot, wipe the cooking area with a lightly oiled towel to prevent sticking.
3. Place the salmon on the grill, flesh side down first, taking care to monitor the heat to prevent the marinade sugars from burning.
4. When nice grill marks are achieved, flip the salmon and continue cooking to your desired level of doneness.
5. Serve the salmon with a sprinkle of toasted white sesame seeds and a fresh lime wedge on the side.

