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Miso Glazed Salmon

Serves 4

Ingredients:

- 2 TBSP red miso paste
- ½ TBSP vegetable oil
- ½ TBSP sesame oil
- ½ TBSP honey
- ½ TBSP rice vinegar
- ½ TBSP soy sauce
- 4 (5oz) skinless salmon fillets
- ½ TBSP sesame seeds
- 1 large scallion, thinly sliced

Preparation:

1. In a small bowl, whisk the miso with the oils, honey, vinegar, and soy sauce. In a large shallow dish, pour the glaze over the salmon and turn to coat. Cover with plastic wrap and chill for at least 30 minutes, or up to 1 hour.
2. Light a grill and lightly brush it with oil. Lift the fillets from the glaze and sprinkle both sides with sesame seeds. Grill over a moderately hot fire for about 3 minutes per side, or until lightly charred and just cooked through.
3. Transfer to a serving platter and top with scallions.



Food Fairy Note:

Adapted from a published recipe, source unknown

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