

Teriyaki Baked Salmon

Ingredients

- 1 1/2 lb Salmon (whole salmon, filleted)
- 1/4 c Mirin
- 1/4 c Soy Sauce
- 1/4 c Sake
- 1 Green Onion (sliced)

Instructions

1. In a small bowl add mirin, soy sauce, and sake. Mix well and then add into a shallow dish.
2. Add salmon skin side down into the marinade and make sure the surface is covered with marinade. Marinate overnight or at least one hour. If using skinless salmon, flip the salmon over after half the time to marinate the other side.
3. Preheat oven to 400 degrees. Line a sheet pan with foil then add fish skin side down. Bake for 10 minutes.
4. Meanwhile, add leftover marinade to a small pot and bowl until slightly reduced.
5. Take salmon out and spread cooked marinade on top of the salmon. Cook for an additional 5-7 minutes depending on the thickness of the fish.
6. Take the salmon out of the oven and transfer to

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a serving dish. Sprinkle with green onions and enjoy!