

# Teriyaki Baked Salmon

## Ingredients

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

## Instructions

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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 for about one hour. If using skinless salmon, after one hour flip the salmon over and marinate for another hour.
3. Preheat oven to 400 degrees. Line a sheet pan with foil then add fish skin side down. Bake for 15 minutes. Sprinkle with green onions and enjoy!