

Japanese Glazed Salmon

Ingredients

4 Salmon Fillets (6 oz. each)
2 T Vegetable Oil
1/4 c Sake
1/4 c Soy Sauce
1/4 c Brown Sugar
1 T Rice Vinegar
1/2 T Ginger (grated)
1 Green Onion (sliced)

Instructions

1. Combine glaze ingredients soy sauce, sake, brown sugar, rice vinegar, green onion, and ginger in a bowl and stir until brown sugar is completely dissolved.
2. Rinse and pat dry salmon fillets. Place salmon fillets in glaze and marinate for a few minutes, and then flip over and marinate for a couple more minutes.
3. Heat oil in a large saute-pan over high heat. Sear salmon in hot pan, turning once, until browned but barely cooked through, about 3 minutes each side.
4. While salmon cooks, place glaze in a small saucepan. Bring to a simmer over high heat. Vigorously simmer for 5 minutes.
5. Plate salmon and brush or pour glaze over

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salmon.