



Glazed Salmon



Ingredients:

(4) 6 oz. salmon fillets
Lemon, thinly sliced, for garnish
Scallions, thinly sliced, for garnish

Glaze

1/4 c. maple syrup
1/4 c. red miso
1/4 c. whole-grain mustard or
Chinese-style hot mustard
1/4 c. soy sauce
1 tbs. mirin
1 tbs. grated garlic
1 tbs. grated ginger

Tools Needed:

enamel broiler pan
parchment paper
medium glass bowl
spatula / spoon

Instructions:

1. In medium glass bowl, whisk together glaze ingredients, keep refrigerated until needed.
2. On a parchment-lined enameled broiler pan, arrange salmon fillets skin-side down.
3. Pour glaze across fillets until evenly coated. If needed, baste glaze onto fillets with a spoon.
4. Marinate in refrigerator for 1 to 2 hours.
5. Slide pan into oven at rack position 2. Set oven to Gourmet Mode, then select "Fish & Seafood", then "Fish", "Filet" & "Roast"; follow onscreen instructions.
6. Once cooking cycle is complete, transfer to a serving dish. Garnish with thinly sliced lemons & scallions, then serve.



GLAZED SALMON

