

Mom's Miso Salmon

Serves: 4–6

Prep: 10 minutes; **Bake:** 10–14 minutes

Total: ~25–30 minutes

Ingredients

Salmon

- 4–6 salmon fillets, about **2–2½ lb total**
- 1 Tbsp neutral oil, for the pan

Miso–Sake Glaze

- **⅓ cup red miso**
- **¼ cup sake**
- **2½ Tbsp sugar**
- **A touch of warm water (to dissolve the sugar)**

Optional for serving

- Sesame seeds
- Sliced green onion
- Steamed rice
- Roasted broccoli or snap peas

Instructions

1. **Preheat oven to 425°F.**
Line a rimmed baking sheet or baking dish with parchment or foil and lightly oil it.
2. **Make the glaze.**
Whisk together **⅓ cup red miso**, **¼ cup sake**, and **2½ Tbsp sugar** until smooth.
If the miso is very thick, microwave the mixture for about **10–15 seconds** to loosen it or add some warm water to dissolve the sugar. The consistency should be loose paste.
3. **Prepare the salmon.**
Pat the salmon fillets dry and place them on the prepared pan. Brush a generous layer of the miso glaze over the top and sides of each fillet and marinate overnight.
4. **Bake.**
Bake at **425°F for 10–14 minutes**, depending on the thickness of your salmon. The fish should flake easily when pressed with a fork.
5. **Rest and serve.**
Let the salmon rest for **2–3 minutes**. Sprinkle with sesame seeds or green onion and serve with rice and a green vegetable.

Pro Tip: If you want extra sauce for serving, double the glaze and reserve half before putting it on the raw salmon.