

## SALMON SOUS-VIDE WITH MISO-MAPLE GLAZE *(slightly modified from Cooking Madly)*

450g (1 pound) fresh salmon  
500g (2 cups) water  
25g (3 tablespoons) salt  
20g (1/4 cup) sugar  
70g (1/4 cup) white miso  
60g (1/4 cup) maple syrup  
14g (1 tablespoon) red wine vinegar  
1g (1/2 teaspoon) smoked paprika

Whisk together water, salt, and sugar until dissolved. Prepare salmon by removing skin (optional) and pin bones and cover with brine. Refrigerate for 2 hours.

While salmon is brining, whisk together miso, maple syrup, red wine vinegar, and smoked paprika in a small bowl.

Discard brine and thoroughly rinse salmon. Place in a vacuum seal pouch with ½ of the miso sauce and seal. Cook sous-vide for 20 minutes at 122°F. Start broiler preheating at the same time.

When salmon is cooked, open bag and discard liquid. Place salmon on a baking sheet, brush a small amount of sauce over the top, and broil until the top starts to brown.

Finish with remaining sauce and serve.