

BAKED SALMON WITH SOY-GINGER GLAZE

(inspired by [At Home with Natalie](#))

3 salmon filets
1/4 cup soy sauce
1/4 cup mirin (sweet rice wine)
1 Tablespoon brown sugar
1 Tablespoon freshly grated ginger
1 tsp sesame oil (do not add more, it is powerful stuff)
salt to taste
sesame seeds to sprinkle on top

Place the salmon filets (skin side down) over a baking sheet covered with aluminum foil leave at room temperature while you heat the oven to 350F and reduce the sauce for glazing.

Mix the soy sauce and mirin in a small non-stick saucepan, add the ginger, brown sugar and sesame oil. Simmer gently for a few minutes, until it starts to get a little thicker. Brush the top of the filets with some of the glaze, season very lightly with salt, and place in the oven for 20 minutes. Reserve the rest of the glaze.

Remove the pan from the oven, brush with more glaze and sprinkle sesame seeds. Return to the oven, and cook until done to your liking. Serve immediately.