

Food Babe's Asian Salmon



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	20 mins	30 mins	4

<https://foodbabe.com/best-salmon-ever>

Ingredients:

- 1 pound wild salmon, skin on
- 2 tablespoons mirin - japanese cooking wine (available in asian section of market)
- 2 tablespoons coconut sugar
- ¼ cup tamari soy sauce
- 2 tablespoons ginger root, minced
- 2 tablespoons garlic cloves, minced
- 2 scallions, chopped

Instructions:

1. Preheat oven to 425° F.
2. Take all ingredients except salmon and scallions and put in a small pan over medium/high heat.
3. Bring to a boil.
4. Simmer 5-7 minutes, stirring the mixture.
5. Let mixture cool before marinating salmon.
6. Put salmon in a glass dish or Ziploc with all the marinade – make sure bits of ginger/garlic are on the skinless side.
7. Top with chopped scallions (optional).
8. Marinate for at least 1 hour, at most 6 hours.
9. Place in oven skinless side facing up (the skin will stick to the pan and leave you with all the good fish).
10. Bake 15 – 20 minutes – It usually goes 20 for me.... Or you can grill it at 400° F skin side down for about 8-10 minutes.
11. Let fish rest for 2-5 minutes – and SERVE!

Notes:

- Please use organic ingredients if possible