

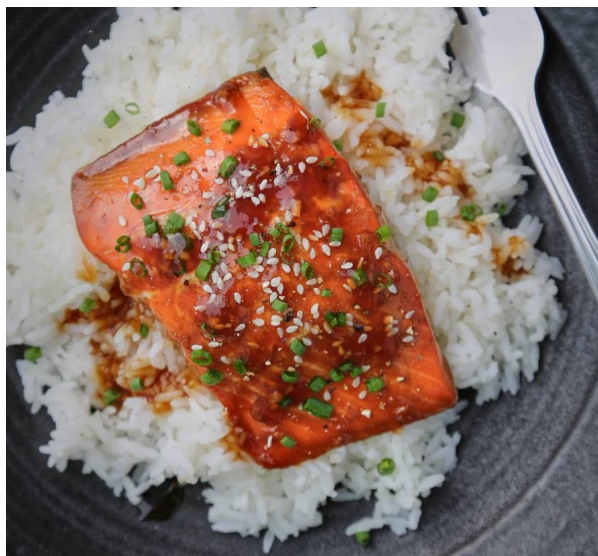


Servings 4

Prep Time 40 min

Cooking Time 15 min

## Teriyaki Baked Salmon



### Ingredients

4 wild salmon portions, skin on

2 inches of ginger, peeled and minced  
(about 1½ tablespoons)

2 cloves of garlic, minced

2 tablespoons of honey

4 tablespoons of packed brown sugar

¼ cup of soy sauce

½ cup of water

Slurry: 1 tablespoon of cornstarch + 3  
tablespoons of cold water

Freshly cracked pepper

Sesame seeds

Finely chopped chive or green onion

4 servings of cooked long-grain white  
rice

### Directions

#### Step 1

In a small saucepan, combine ginger, garlic, honey, brown sugar, soy sauce and ½ cup of water. Bring to a simmer.

#### Step 2

Meanwhile, make the slurry by whisking together 1 tablespoon of cornstarch and 3 tablespoons of cold water in a small bowl until there are no lumps.

#### Step 3

Mix the slurry into the saucepan and bring back to a simmer. Simmer to activate the cornstarch until thickened – about a minute – and then take off heat. Allow to cool completely.

#### Step 4

Rinse salmon under cold water and pat dry with paper towels. Transfer fish to a medium bowl and add enough cooled teriyaki sauce to coat, reserving the rest of the sauce for serving later. Cover and refrigerate for 30 minutes to marinate.

#### Step 5

Preheat oven to 400 degrees Fahrenheit. Transfer marinated salmon to a baking sheet lined with foil. Bake fish in a 400-degree oven for 10-12 minutes, or until cooked to your liking.

#### Step 6

With wild salmon, it's best to serve on the side of underdone. Serve fish with hot white rice and reserved teriyaki sauce drizzled on top. Garnish with freshly cracked pepper, sesame seeds and chopped chive or green onion.

