



Miso-Glazed Broiled Salmon

Start to finish: 30 minutes / Servings: 4

Soy sauce, mirin, white miso and honey combine to create a sweet-savory balance in this simple recipe. Some of the glaze mixture is kept aside for serving—drizzle it over the salmon itself or onto a side of sautéed greens or broccoli.

3 tablespoons
white miso

5 teaspoons
honey, divided

1 tablespoon soy sauce

2 teaspoons mirin

1½ teaspoons toasted
sesame oil

¼ teaspoon
cayenne pepper

Four 6-ounce
center-cut salmon fillets
(each 1 to 1¼ inches
thick), patted dry

1 tablespoon sesame
seeds, toasted

In a small bowl, whisk together the miso, 4 teaspoons of honey, the soy sauce, mirin, sesame oil and cayenne. Measure out 2 tablespoons and brush onto the top and sides of the salmon fillets. Let stand at room temperature for 20 minutes.

Meanwhile, into the remaining miso mixture, whisk the remaining 1 teaspoon honey and 2 tablespoons water; set aside. Heat the broiler with a rack about 6 inches from the broiler element. Mist a wire rack with cooking spray, then set in a rimmed baking sheet.

Evenly space the fillets, skin down, on the rack. Broil until the thickest parts of the fillets reach 120°F, or are nearly opaque when cut into, 6 to 8 minutes.

Transfer to a serving platter and drizzle with about 2 tablespoons of the miso mixture, then sprinkle with sesame seeds. Serve with the remaining miso mixture.

Optional garnish: Thinly sliced scallions