INGREDIENTS

1 tsp vegetable oil

 $1/2\,cup\,mirin$

1/4 cup red miso paste

1/4 cup packed light brown sugar

1/4 cup soy sauce

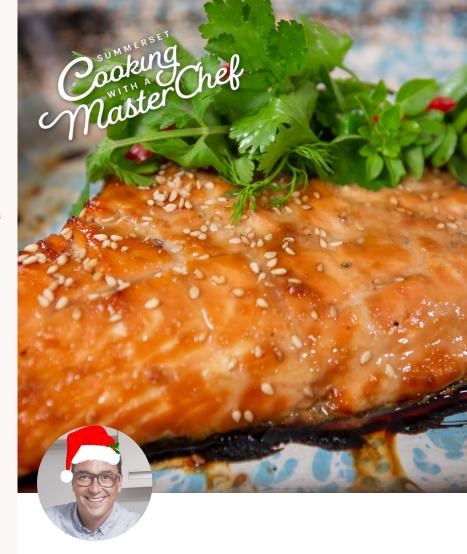
2 tbsp ginger (grated)

1 kg side of salmon (skin on and pin bones removed, cleaned and dried)

2 tsp sesame seeds (toasted)

INSTRUCTIONS

- Heat your grill to high and arrange a rack in the middle of the oven. To help stop any sticking, line a large rimmed baking tray with tinfoil and coat the foil with the oil. Set aside
- 2. Whisk the mirin, miso, sugar, soy and ginger in a small bowl until combined
- 3. Place the salmon on the baking tray skin side down. With a sharp knife score the salmon with shallow diagonal cuts spaced 4 cm apart. Brush the salmon with the miso mixture. Cover and chill for 30 minutes, if you have time...it makes for a tastier dish
- 4. Take the salmon and place under the grill until it's just opaque in the centre and golden brown on top, about 10–12 minutes
- 5. Remove the salmon and gently place it on a serving platter. Sprinkle with the herb salad (see separate recipe) and sesame seeds



Miso Glazed Salmon



50 minutes (includes 30 min chill time)

If you fancy something a bit less traditional than the usual glazed ham for Christmas dinner then look no further!

With some subtle Japanese flavours this salmon dish is perfect if you fancy something a bit lighter or there are only 1 or 2 of you eating. Would also make a nice starter dish if you had some guests around. Delicious.



