

Mirin-glazed Salmon



Serves 4 Prep 5 mins Cooking 10 mins Easy

Ingredients

60 millilitres mirin (Japanese sweet rice wine) or Shaoxing Rice Wine
50 g soft light brown sugar
60 millilitres soy sauce
500 g salmon (4 x 125g / 4oz cut from the thick part so narrow but tall rather than wide and flat)
2 tablespoons rice wine vinegar or cider vinegar
1 - 2 spring onions (halved and shredded into fine strips)

1. Mix the mirin, brown sugar and soy sauce in a shallow dish that will take all 4 pieces of salmon, and marinate the salmon in it for 3 minutes on the first side and 2 minutes on the second. Meanwhile heat a large non-stick frying pan on the hob.
2. Cook the salmon in the hot, dry pan for 2 minutes and then turn the salmon over, add the marinade and cook for another 2 minutes.
3. Remove the salmon to whatever plate you're serving it on, add the rice vinegar to the hot pan, and warm through.
4. Pour the dark, sweet, salty glaze over the salmon and top with the spring onion strips.
5. Serve with rice or noodles as you wish.