

Keiko's Japanese-Style Baked Salmon

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 50 minutes

Chef's Notes

This recipe is from “Anita Stewart’s Canada”, which is Anita Stewart’s most recent cookbook.

To view an instructional video recipe for fresh mayonnaise, click here: rouxbe.com/recipes/85/preview .

Step 1: Marinating the Salmon

- 1 cup Japanese soy sauce
- 1/2 cup water
- 1/4 cup mirin
- 2 tbsp fresh ginger
- 2 or 3 cloves of garlic
- 1/2 tsp Japanese chili powder
- 2 lb side of salmon
- 1/2 to 3/4 cup mayonnaise

To make the marinade, combine the soy sauce, water and mirin. Grate in the ginger and garlic and stir in the chili powder.

Line a 9- x 13-inch baking dish with foil and lightly coat it with oil. Cut the salmon into serving pieces and place inside. Spoon half of the marinade over the fish, turning to coat. Cover and let stand for 20 to 30 minutes.

Rearrange the fish so that it’s skin-side down. Spread the upper side with the mayonnaise.

To learn how to make your own mayonnaise from scratch, see notes below for link.

Step 2: Cooking the Salmon

To cook the salmon, preheat your oven to 450° degrees Fahrenheit. Bake for 10-20 minutes, depending on the size.

Meanwhile, in a small saucepan over medium heat, bring the remaining marinade to a boil. Decrease the heat and let simmer until it reduces by half.

Once the salmon is cooked, serve immediately, along with the reduced sauce. For some, this reduced sauce may be quite salty, so use sparingly.