

## Miso-Glazed Salmon

<http://userealbutter.com/2013/04/21/miso-glazed-salmon-recipe/>  
from *Fine Cooking* issue #121 (December 2012)

4 5-oz. skin on fillets of salmon about 3/4 inch thick  
1/4 cup white miso paste  
2 tbsps mirin  
1/2 tsp unseasoned rice vinegar  
toasted sesame seeds

Set a rack 4-inches from the broiler in your oven and turn the broiler to high. Line a rimmed baking sheet with foil. Mix the miso, mirin, and rice vinegar together. Place the salmon, skin-side down on the foil and pat the salmon dry. Broil the salmon for 2 minutes, then remove from oven. Spoon the miso mixture over the salmon fillets and return the salmon to the broiler for another 2-3 minutes or until the top of the glaze begins to blacken. Remove from oven and serve. Serves 4.