

Soy & Brown Sugar Glazed Salmon

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Place
in a 9-inch square ovenproof baking dish and season with

4 Salmon fillets
Salt and pepper

In a medium sized bowl, make the marinade by stirring together

2 T Brown Sugar
1 T Olive oil
3 T Soy sauce
2 T Mirin
1 T Unseasoned rice vinegar
2 t Worcestershire sauce

until the sugar has completely dissolved. Pour the marinade over the fish
and allow to marinate while the oven preheats. Preheat the oven to
500°F.

Bake salmon for about 10 minutes, basting halfway through, until just
cooked through.