

Ullr Favorite Recipes  
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## HONEY-SOY BROILED SALMON

From Kae Jewell

### INGREDIENTS

1		scallion, minced
2	Tbsp	reduced-sodium soy sauce
1	Tbsp	tablespoon rice vinegar
1	Tbsp	honey
1	tsp	minced fresh ginger
1	lb	center-cut salmon filet, skinned and cut into 4 portions
1	tsp	toasted* sesame seeds

### INSTRUCTIONS

Whisk scallion, soy sauce, vinegar, honey and ginger in a medium bowl until honey is dissolved.

Place salmon in a sealable plastic bag, add 3 tablespoons of the sauce and refrigerate; let marinate for 15 minutes. Reserve the remaining sauce.

Preheat broiler. Line a small baking pan with foil and coat with cooking spray.

Transfer the salmon to the pan, skinned-side down. Discard the marinade.

Broil the salmon 4 to 6 inches from the heat source until cooked through, 6 to 10 minutes.

Drizzle with the reserved sauce and garnish with sesame seeds.

Prep time: 20 minutes  
Cook Time: 20 minutes  
Yield: 4 servings

\* To toast sesame seeds, cook in a small dry skillet over medium-low heat, stirring constantly, until fragrant and lightly browned, 2 to 4 minutes.