



SALMON WITH SOY-HONEY AND WASABI SAUCES

Despite many Asian ingredients in this dish, the end result only slightly reflects their presence. Rice and asparagus make good side dishes.

Active time: 20 min Start to finish: 30 min

For salmon

- 1/2 cup **mirin** (Japanese sweet rice wine)
- 2 tablespoons soy sauce
- 1/4 cup rice vinegar (not seasoned)
- 1 tablespoon finely grated peeled fresh ginger
- 4 (6-oz) pieces salmon fillet

For sauces

- 2 tablespoons soy sauce
- 1/4 cup honey
- 1 tablespoon fresh lime juice
- 2 teaspoons wasabi powder
- 1 tablespoon water

Accompaniment: lime wedges

Marinate salmon: Stir together mirin, soy sauce, vinegar, and ginger in a shallow dish. Add fish, skin sides up, and marinate, covered, at room temperature 10 minutes.

Preheat broiler.

Make sauces: Boil soy sauce, honey, and lime juice in a small saucepan, stirring frequently, until thickened, about 4 minutes.

Stir together wasabi powder and water in a small bowl.

Broil fish, skin sides down, on oiled rack of a broiler pan 5 to 7 inches from heat until fish is just cooked through, about 6 minutes.

Serve salmon drizzled with sauces.

Cooks' note:

- Soy-honey and wasabi sauces can be made 2 hours ahead and kept, covered, at room temperature.