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# Ginger Soy Glazed Salmon

by: MEATBALLS&MILKSHAKES | *August 7, 2012*

★★★★★ 8 Ratings



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PHOTO BY JAMES RANSOM

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Test Kitchen-Approved

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## AUTHOR NOTES

I think this may be my favorite salmon recipe, and I've tried a lot over the years. The ginger and sweet glaze is such a perfect complement to the salmon, and it's surprisingly easy. Roasting it at a low temperature keeps the fat from rendering out of the fish, so the fish stays moist and succulent. Leftover glaze can be used on anything, scallops, pork, you name it. Red wine is not really Asian, but it really does work well and gives more depth of flavor than sake would. —Meatballs&Milkshakes

## TEST KITCHEN NOTES

Before I had even completed this dish, I was already thinking of making it again. The aroma of the ginger and the garlic cooking in the oven was heavenly. I found that a little extra time was needed to reduce the sauce, so make sure you cook it until you see it thicken. In the end, I somehow ate the entire fish by myself, so needless to say I'll make this again soon. —Kristen Mongrain

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SERVES

4

# Ingredients

[send grocery list](#)

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- 1 pound** wild salmon
- 4 inch** piece of ginger, grated
- 1** garlic clove, grated
- 1/4 cup** soy sauce (low sodium)
- 1/2 cup** red wine
- 1/4 cup** mirin
- 2 tablespoons** brown sugar
- 1/2** lime, juiced
- 1 tablespoon** olive oil
- 1** scallion, minced for garnish

# Directions

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- ① Combine the soy sauce, red wine, mirin, brown sugar, garlic and 3/4 of the ginger in a sauce pan. Cook for 10 minutes, until it reduces by half. Remove from heat and add the remaining ginger and the lime juice. Let cool.
- ② Rub the bottom of a baking dish with the olive oil and place the salmon in it, skin side down. Spoon a tablespoon of the glaze over the fish and wait 5 minutes. Spoon another tablespoon of the glaze over the fish.

③ Bake for 10 minutes at 250 degrees. Spoon another tablespoon of glaze over the fish and return to the oven for another 10 minutes. Continue to do this until the fish is cooked to medium rare (gives a little more resistance when you push it). Garnish with the scallion and serve.

### *Contest Entries*

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Your Best Soy



RECIPE BY:

### **Meatballs&Milkshakes**

I'm an ex-finance, nonprofit fundraiser by day and a (mostly) Italian cook and blogger by night. I love having friends over for dinner and my favorite evenings are when we spend them at home together cooking dinner and chatting. I'm an avid cooking show fan, and my favorite eating cities are New York, San Francisco, Paris, and Rome.

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