



Miso Marinated King Salmon Forbidden Rice and

Mushroom

SERVES 4

PREP TIME 20 min

COOK TIME 10 min

Ingredients

1/4 cup white (shiro) miso
1/4 cup mirin (rice wine)
2 tablespoons unseasoned rice vinegar
2 teaspoons toasted sesame oil
2 scallions, white and light-green parts, minced (2 tablespoons)
1 1/2-to-2-inch piece peeled ginger root, minced (1 1/2 tablespoons)
Up to 1/4 cup water, in tablespoon increments as needed
1 1/2-pound piece skin-on salmon fillet, preferably center-cut, pin bones removed
2 cups Forbidden rice
3.5 cup Chicken Stock
2 pounds Mushrooms, quartered

Directions

Whisk together the miso, mirin, vinegar, oil, scallions and ginger in a medium bowl. Add water as needed to form a marinade with the consistency of heavy cream.

Place the salmon in a resealable plastic food storage bag, then pour about 1/4 cup of the marinade over it and seal. Refrigerate for at least 30 minutes and up to 2 hours. Refrigerate the remaining marinade for another use (see headnote).

Position the top oven rack 4 to 6 inches from the broiler element; preheat the broiler. Have a broiler pan at hand or line a rimmed baking sheet with aluminum foil.

Wipe any excess marinade off the salmon fillet. Place the fish skin side down on the pan or baking sheet. Broil for 6 minutes on the first side. When the fish begins to brown, turn it over and broil for 4 to 6 minutes, watching closely as the skin will begin to brown and blister. The fish should be opaque throughout.