



# Salmon with Wasabi Honey Sauce

NIBBLEDISH CONTRIBUTOR

## Ingredients

Salmon Fillet (enough for 2 to 4 people)  
salt and pepper  
cilantro  
rice (sticky or jasmine brown recommended)

### **Sauce:**

1T soy sauce  
3T mirin (sweet cooking rice wine)  
1T seasoned rice vinegar  
1T honey  
1t minced fresh ginger (peel first!)  
2t wasabi paste

### **Cucumber Side:**

1 large cucumber  
2T seasoned rice vinegar  
1t mirin  
1t sesame oil  
sesame seeds

## Instructions

**This is quick and easy, and very flavorful. The wasabi and ginger pack a real**

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**punch.**

First, the rice. Prepare whatever rice you like! I have served this with sticky rice, brown jasmine, and even over soba noodles, and they all were great sides.

***Prepare the sauce:***

- Mix the sauce ingredients and stir. Bring this to a boil in a small pan while you cook the fish, and let it simmer for a bit, then cover it and keep it warm.

***Next, the salmon:***

- Cut the salmon into as many pieces as you have eaters, and sprinkle it with the salt and pepper.
- In a nonstick pan (I prefer a stir-fry pan), heat a little oil, and place the salmon in, skin side down to cook.
- Once the salmon is cooked about half-way through, turn it over and let it cook the rest of the way, until the flesh is brown on the outside, opaque in the center, and flakes easily with a fork. About 3-5 minutes on each side should do the trick.

While the fish cooks (optional):

- Peel the cucumber, and slice it in half lengthwise. Use a spoon to scoop out the seeded center on both halves, and slice it into small smiles (seeded half circles).
- Toss the cukes in a bowl with the mirin, rice wine vinegar, and a dash of sesame oil, and let marinate while the fish cooks. This is a nice refreshing side to balance the spice of the wasabi.

Once the fish is cooked, arrange your rice and fish on the plate, and drizzle the sauce over both. Enjoy!