

# Miso-Glazed Salmon

*adapted from [Jane's Adventures in Dinner](#)*

serves 4

## **Ingredients:**

3 tbsp. miso paste

1 tbsp. honey

1 tbsp. rice vinegar

2 tsp. freshly grated ginger root

4 6oz. salmon fillets, skinned

## **Directions:**

Whisk together the miso, honey, rice vinegar, and ginger.

Spread sauce on tops and bottoms of salmon fillets. Grill 3 minutes on each side, basting at least once more. Salmon is done when it flakes easily and is opaque in the center.

**Enjoy!**