

Teriyaki Salmon with Sushi Rice

Teriyaki Salmon:

Ingredients:

4 salmon fillets

1/2 cup soy sauce

1/4 cup mirin (Japanese sweet rice wine)

2 tablespoons brown sugar or honey

2 tablespoons rice vinegar

1 teaspoon grated ginger

1 clove garlic, minced

Sliced green onions or sesame seeds for garnish (optional)

Vegetable oil for cooking

Instructions:

Prepare the Teriyaki Sauce:

In a saucepan, combine the soy sauce, mirin, brown sugar or honey, rice vinegar, grated ginger, and minced garlic.

Simmer over medium heat, stirring occasionally, until the sauce thickens slightly.

This usually takes about 5-7 minutes. Set aside.

Cook the Salmon:

Heat a little vegetable oil in a non-stick skillet over medium-high heat.

Pat dry the salmon fillets with a paper towel and place them in the skillet, skin-side down. Cook for about 3-4 minutes until the skin is crispy.

Flip the salmon and cook for an additional 3-4 minutes until it's cooked to your preferred doneness.

Coat with Teriyaki Sauce:

Pour the teriyaki sauce over the cooked salmon in the skillet. Allow it to simmer for a minute or two, coating the salmon with the sauce.

Sushi Rice:

Ingredients:

1 1/2 cups sushi rice

2 cups water

1/4 cup rice vinegar

2 tablespoons sugar

1 teaspoon salt

Instructions:

Prepare the Sushi Rice:

Rinse the sushi rice in a sieve under cold water until the water runs clear.

In a saucepan, combine the rinsed rice and water. Bring it to a boil, then reduce the heat to low, cover, and let it simmer for 15-20 minutes, or until the water is absorbed and the rice is cooked.

In a small bowl, mix the rice vinegar, sugar, and salt. Microwave the mixture for about 30 seconds until the sugar dissolves.

Once the rice is cooked, transfer it to a large bowl and fold in the vinegar mixture. Allow the rice to cool slightly.