Baked Salmon with Ginger Soy Glaze

Ingredients

**AD**

* 2 ½ pounds whole salmon fillet
* 4 TBSP [vinegar](https://amzn.to/3GKWAN5)
* 4 TBSP soy sauce
* 2 TBSP [honey](https://amzn.to/45N1eng)
* 2 TBSP [sesame oil](https://amzn.to/3YN6Onc)
* 6 cloves garlic, minced
* 1 TBSP grated ginger
* ¼ tsp [freshly ground black pepper](https://amzn.to/3DpkOd4)
* 1 pinch of salt

In a bowl, mix together the vinegar, soy sauce, honey, sesame oil, garlic, ginger, and black pepper.

Coat the salmon with the marinade, cover with plastic wrap and let it chill in the fridge for at least half an hour.

Preheat oven to 350F, with rack on middle position.

Transfer salmon to a baking sheet. Evenly distribute marinade over salmon. Bake for 10 minutes (if your salmon is extra thick, or very cold, you may bake an additional 3-5 minutes.)

Enjoy!