



FOLDED HILLS
WINERY · RANCH · FARMSTEAD

Linda's Favorite

Perfect Grilled Miso Salmon

SERVINGS: 6

INGREDIENTS

1- 1 ½ lbs whole salmon filet (or individual pieces)
olive oil for brushing
salt to taste

FOR THE MARINADE

1 ½ tbsp olive oil
1 ½ tbsp toasted sesame oil
¼ cup mirin – or sub 2 tbsp honey
and 2 tbsp water
3 tbsp miso paste
1 tsp soy sauce
2 tbsp brown sugar
1 tbsp fresh ginger, finely minced
or grated
1 tbsp garlic, finely minced or
grated

DIRECTIONS

1. Preheat grill to Medium (325F-350F).
2. If using skin-on salmon, pat skin side dry, brush with olive oil, and season with salt. Place on parchment-lined sheet pan, skin down.
3. Whisk marinade ingredients until smooth in small bowl. Brush liberally over salmon, saving the rest for basting while grilling. You can refrigerate this overnight for more flavor.
4. Grease grill well. Carefully place the whole salmon over grill. Feel free to add grillable veggies. Cover for 5 min and check.
5. If using a whole filet, do not flip, just continue cooking covered until internal temp at the thickest part reaches 125-130 (Medium). The inside should be flakey, with a slight translucency in the middle.
6. Remove salmon filet using 2 metal spatulas, place it on a platter, and serve immediately.
7. If grilling individual pieces, place skin side down first, grill for 5 min or until skin is crispy, turn over, and cook for just a few more minutes, until internal temp reaches 125-130F.

PAIR WITH:

Folded Hills 2020 Estate Grenache...fragrant fruity aromatics of blood orange, watermelon, and freshly picked strawberries, followed by a harmony of dried herbs and sweet tobacco.

