



Slow-baked Salmon with Miso and  
Scallion Ginger Rice  
*Recipe by Nils Noren*

*wine pairing:*  
Hermann J. Wiemer Vineyard  
Riesling Reserve Dry

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# Grilled Salmon on Corn Husks with Potato Salad

## **Yield: 4 servings**

2 lb center-cut salmon (skinless), 7-8 oz per person  
4 tablespoons miso (red or white)  
2 tablespoons mirin  
1 cup sushi rice  
1 tablespoon finely minced fresh ginger  
2 scallions (green parts only), thinly sliced  
4 pieces of baby bok choy, cut in half

## **Instructions:**

Wash the sushi rice in cold water until the water runs almost clear, about three times. Cook the sushi rice according to packaging instructions, preferably in a rice cooker for best result.

In a small skillet or saucepan, melt 1 tablespoon of butter. Add minced ginger and chopped scallions. Saute until fragrant (about a minute). Transfer to a bowl and set aside.

Bring a medium pot of lightly salted water to a boil for the bok choy.

Preheat the oven to 300°F (150°C) While the oven is preheating, combine miso and mirin to form a paste. Line a baking sheet with parchment paper and place the salmon pieces on the baking sheet. With the back of a spoon, spread the miso and mirin paste evenly over the four pieces of salmon. Bake in the middle of the oven for 10-12 minutes for medium-cooked salmon, or 15 minutes for well-done.

Tip: Using a cooking thermometer is an excellent way to ensure perfectly cooked salmon. For rare: Cook until the internal temperature reaches 119°F (48°C).

For medium: Cook until the internal temperature reaches 133°F (56°C).

For well-done: Cook until the internal temperature reaches 147°F (64°C).

While the salmon is baking, trim the ends of the baby bok choy and wash them thoroughly. Blanch baby bok choy for 1-2 minutes until tender but still crisp. Transfer to a plate and set aside.

Once the rice is cooked, fluff with a fork and stir in the sauteed ginger and scallions. Serve the salmon alongside the scallion ginger rice and blanched baby bok choy. Top the salmon with perpendicular thinly sliced scallions.