

BBQ Miso Side of Salmon



Ingredients

- 1 – 1.5kg side of salmon, pin boned, skin on
- 3 tbsp white miso paste
- 4 tbsp mirin
- 2 tbsp finely grated ginger
- 2 cloves garlic, very finely chopped
- 2 tbsp sugar
- 2 tbsp light soy sauce
- 2 tbsp mixed sesame seeds
- 1 tbsp fresh chives, finely chopped

Directions

Step 1 – Remove the salmon from the fridge and allow to come to room temperature for around half an hour. Cut a sheet of baking paper slightly larger than the salmon piece and place the fish onto the paper, skin side down.

Step 2 – In a small bowl, whisk together the miso paste, mirin, ginger, garlic, sugar and soy sauce.

Step 3 – Prepare the BBQ grill for indirect cooking over medium heat (180 - 200°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 4 – Brush the marinade mixture liberally onto the fish and place the fish onto the grill or trivet, away from direct heat. Close the lid of the BBQ and roast the salmon for around 15 minutes. Brush the salmon again with the marinade after 15 minutes, then close the lid and cook the salmon for another 15 minutes or until cooked to your liking.

Step 5 – Remove the salmon from the BBQ, rest for 5 minutes, sprinkle with the sesame seeds and chives and serve immediately.

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