

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Salmon with Soy-Mirin Marinade and Ginger Ponzu

BY CHEF JOEY ALTMAN

### Salmon Ingredients

4 5-oz. salmon filets,  
boneless and skinless

### Marinade Ingredients

½ cup mirin, sweet Japanese  
rice wine

½ cup gluten free soy sauce

2 tbsp. grated cup ginger

1 jalapeño chile, sliced thin

1 tbsp. brown sugar

### Ginger Ponzu Ingredients

½ cup gluten free soy sauce

¼ cup freshly squeezed  
lemon juice

2 tbsp. rice wine vinegar

¼ cup toasted sesame oil

2 tbsp. minced ginger

2 tbsp. minced shallots

2 tbsp. grated fresh  
horseradish

1 tsp. sambal chile

Salt and pepper to taste

### Cucumber Sunimono Ingredients

1 English cucumber, sliced  
thinly on a slight bias

¼ cup rice wine vinegar

¼ cup mirin

1 tbsp. sugar

2 tsp. kosher salt

### Marinade Directions

Combine in a medium size mixing bowl.

### Ginger Ponzu Directions

Stir everything together in a bowl.

### Cucumber Sunimono Directions

In a medium sized mixing bowl, dissolve the sugar and salt into the vinegar and mirin. Add the sliced cucumbers and marinate in the refrigerator for at least 10 minutes.

### Salmon Directions

Place the salmon in a baking dish and pour the marinade over the salmon and marinate in the refrigerator for at least 1 hour.

Preheat oven to 450°F.

Place the salmon on baking tray and place under your broiler and cook for about 4 minutes. It should be nicely browned on top but still very rare in the center.

Keep an eye on the salmon after about a minute so you can pull it out if it starts to get too browned. If you like it cooked a bit more, place the salmon low in the oven away from the broiler and allow it to bake for a few more minutes.

### To Serve

Place some cucumber slices on a plate and top with salmon. Spoon some vinaigrette over the salmon and garnish with some of the vegetable bits in the vinaigrette.