

Grilled Crisp-Skinned Salmon with Gochujang Marinade

INGREDIENTS

MARINADE

- ½ cup gochujang*
- ½ cup rice vinegar
- 1 ½ tbsp lemon juice
- ¼ cup sugar
- 1 tbsp each minced garlic and green part of green onion
- 1 tbsp toasted sesame seeds, plus more for topping

SALMON

- 1 2-lb. wild sockeye salmon fillet, skin on, pin bones removed*
- Canola or grapeseed oil
- 1 tsp toasted sesame seeds

INSTRUCTIONS

A day or two before, make the marinade: Mix ingredients in a bowl and chill.

1) About 1 ½ hours before dinner, deputize a guest to prep rice, lettuce, and cilantro while you pour half the marinade into a pan large enough for salmon. Pat fish dry and set, flesh side down, in marinade. Chill 45 minutes.

2) Heat a grill to medium-high (450°) with an area cleared (for charcoal) or a burner turned off (for gas) to make an indirect-heat area. Fold a large sheet of heavy-duty foil in half. With a knife, poke dime-size holes in foil 2 in. apart. Oil one side of foil. Brush salmon skin with oil.

3) Set foil on grill over direct heat, oiled side up; heat 2 minutes. Place salmon, skin-side down, on foil. Cook, covered, until skin is light brown and sizzling, 5 to 6 minutes. With tongs, slide salmon on foil to indirect-heat area and cook, covered, until all but top ¼ in. is cooked, 3 to 8 minutes. Slide back to direct heat and cook until skin is well-browned and crisp, 2 to 3 minutes. Transfer salmon on foil to a rimless baking sheet.

4) With the help of your deputy cook, slide a large metal spatula between foil and salmon skin to free skin. Carefully slide salmon from foil to a platter. Season with salt, drizzle with some remaining gochujang marinade, and scatter sesame seeds on top.

5) Together, serve it forth: Set the salmon on the table with rice, lettuce, cilantro, remaining gochujang sauce, and Fresh Bean Sprout Banchan.

Serve With:

Steamed jasmine rice, Butter lettuce leaves, Cilantro leaves, Fresh Bean-Sprout Banchan

**Find gochujang at well-stocked grocery stores and Asian markets. Use tweezers to pull out each salmon pin bone in same direction the bone is slanting.*