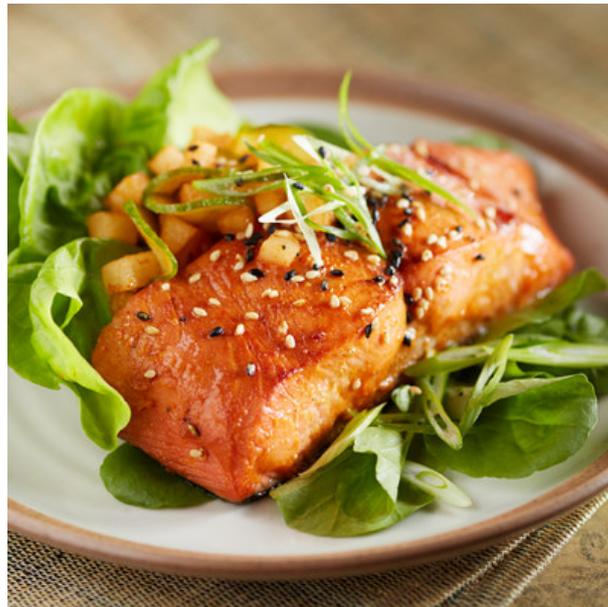


# Korean Miso-Cured Alaska Salmon with Fresh Cucumber Asian Pear Kimchi



**Preparation Time:** 35 minutes

**Cook Time:** 10 minutes

**Servings:** 4 to 6

## **Ingredients:**

### **KOREAN MISO:**

8 oz. doenjang (fermented Korean bean paste)  
1/2 cup fresh orange juice  
1/4 cup gochujang (fermented Korean red pepper paste)  
Zest of one orange  
2 Tablespoons ponzu (citrus seasoned dressing)  
2 Tablespoons mirin

### **KIMCHI:**

1/4 cup ponzu  
2 Tablespoons gochujang  
2 Tablespoons seasoned rice vinegar  
1 Tablespoon water  
2 teaspoons sesame oil  
2 teaspoons peanut oil  
1-1/2 teaspoons sugar  
1 cup sliced English or Persian cucumbers  
1 cup peeled and diced Asian pears  
1 cup mung bean sprouts, rinsed

### **SALMON:**

1.5 to 2 pounds Alaska Salmon, cut into 6 oz. fillets  
12 to 16 butter lettuce leaves  
12 to 16 red (oak leaf or curly leaf) lettuce leaves  
Sesame oil, as needed for garnish  
Sesame seeds, as needed for garnish  
Thinly sliced green onions, as needed for garnish

## **Description:**

*Prepare miso:* Combine miso ingredients in a bowl and whisk or blend until smooth. Wrap each salmon fillet in a double thickness of cheese cloth. Place wrapped fillets in a single layer in a glass (or non-reactive) baking dish. Pour and rub half of the miso onto all sides of salmon; refrigerate remaining miso. Cover and refrigerate fillets for 12 to 24 hours, to marinate.

*Prepare kimchi:* Combine ponzu, gochujang, rice vinegar, water, sesame and peanut oils and sugar in a mixing bowl; whisk or blend to emulsify. Combine the cucumbers, pears and sprouts in a separate bowl. Drizzle lightly with dressing (reserving extra dressing) and toss to coat. Refrigerate for 45 to 60 minutes; drain liquid then redress to coat.

*Salmon:* Remove cheesecloth from salmon fillets; discard cheesecloth. Preheat oven to 500°F. Place fillets in a spray-coated roasting pan. Brush the salmon with reserved miso; roast salmon for 3 minutes, repeat brushing and turning pan. Check for doneness at 6 to 7 minutes, then continue roasting (if needed) cooking just until fish is opaque throughout.

On each serving plate, arrange 2 to 3 butter/lettuce leaves to form a “cup” at the top of plate. Spoon about 1/3 to 1/2 cup kimchi into the lettuce cup. Place a few red lettuce leaves near bottom of plate; top with a salmon fillet. Garnish salmon with a drizzle of sesame oil and a sprinkle of sesame seeds and green onions.