

Furikake Salmon (Baked)



Originally posted 15-Apr-2014, Updated 23-Aug-2019

Level: Easy

Prep Time: 10 minutes

Serves: about 5

Cooking Time: 15 to 25 minutes



2 to 3 lbs. boneless skinless salmon fillet (see Notes 1 below)

1 to 2 cups store bought spicy teriyaki sauce (see Notes 2 below)

$\frac{1}{2}$ to $\frac{3}{4}$ (1.7 oz.) bottle Nori Komi Furikake

Preheat oven to 350°F. Rinse salmon fillet and pat dry with a paper towel. Place salmon on a large foil-lined baking pan. With a sharp knife, score the salmon. Pour the teriyaki sauce on the salmon (1/2 cup at a time) until it covers all parts of the salmon and soaks into the scored parts. Sprinkle the furikake until it covers the entire fillet. (If the fillet is small, use less sauce and furikake; if bigger use more.) Cook immediately for about 15 to 25 minutes, depending on the thickness of the fillet. (The salmon is done cooking when you see the "white" fat coming out of the fillet. Do not overcook or else salmon will be dry.) Serve immediately with wasabi mayo or sriracha aioli as a dipping sauce, or garnish the fillet by making zig-zag lines on the top of the fillet. To make zig-zag lines, place wasabi mayo or sriracha aioli in a sandwich size Ziploc bag, seal bag, cut one corner of the bag, and squeeze.

Wasabi Mayo: Whisk 1 cup of mayonnaise with 1 to 2 tsp. wasabi paste (use more if you like it hot).

Sriracha Aioli: Whisk together $\frac{3}{4}$ cup mayonnaise, 1 Tbsp. white granulated sugar, 1 Tbsp. Japanese rice vinegar (unseasoned), and 1 Tbsp. Huy Fong Sriracha Chili Sauce.

Notes:

1. Because I'm soaking the salmon in a tangy teriyaki sauce, I buy the cheaper salmon fillets instead of sockeye or King.
2. The brands I use are Halm's Bar-B-Que (Hawaiian Style) sauce or Man Nani Korean BBQ sauce. If none of these are available where you live, follow this recipe to make your own tangy teriyaki sauce : Mix $\frac{1}{2}$ cup shoyu (soy sauce), 6 Tbsp. white granulated sugar, 1 minced clove of garlic, 2 tsp. roasted sesame seeds, and 1 to 2 tsp. Kochujang (Korean hot red pepper paste). Double or triple recipe as needed.