

Sous Vide Salmon Teriyaki

(Adapted from [Williams Sonoma](#))

1/4 cup (2 fl. oz./60 ml) reduced-sodium soy sauce
3 Tbs. sugar
1/4 tsp. finely grated fresh ginger
1 small garlic clove, minced
2 Tbs. mirin
1/4 tsp. cornstarch
4 salmon fillets, each about 6 oz. (185 g)
2 tsp. vegetable oil
1/2 tsp. toasted sesame seeds
1 green onion, thinly sliced on the bias
Steamed rice for serving

In a small saucepan over medium-high heat, combine the soy sauce, sugar, ginger, garlic, mirin and cornstarch. Bring to a simmer, stirring until the sugar has dissolved, about 1 minute. Let cool to room temperature. Reserve 1/4 cup (2 fl. oz./60 ml) of the sauce.

Place the salmon fillets in separate vacuum-sealable bags and pour the remaining sauce into the bags, dividing evenly. Using a vacuum sealer, vacuum and seal the bags tight according to the manufacturer's instructions. Refrigerate for at least 1 hour or up to 4 hours.

Prepare a sous vide immersion circulator for use according to the manufacturer's instructions. Preheat the water to 126°F (52°C). Place the bags into the circulating water and cook for 30 minutes for medium doneness. Carefully remove the bags from the circulating water. Remove the fish from the bags and pat dry. In a small saucepan over medium-high heat, warm the reserved 1/4 cup sauce until slightly thickened, 1 to 2 minutes.

In a large nonstick fry pan over medium-high heat, warm the oil. Add 2 salmon fillets, skin side up, and cook until lightly seared, about 20 seconds. Turn the fish over and sear for 20 seconds more. Transfer to a platter. Repeat with the remaining 2 fillets.

Spoon the warm sauce over the fish and garnish with the sesame seeds and green onions. Serve immediately with steamed rice. Serves 4.