

ASIAN STEAMED SALMON

INGREDIENTS

- 6 salmon fillets
- 1/8 cup fish sauce
- 1/3 cup white wine
- 2 limes, juiced
- 1 cup low sodium soy sauce
- 1/2 cup brown sugar
- 2 tbs sesame oil
- 2 tsp chopped garlic



PREPARATION

- In a large bowl combine all liquids
- Pour over the salmon and let rest while you prepare your side dishes
- Heat steam oven to 212 degrees on custom setting
- Cook for 7 minutes and continue brushing with the glaze after cooking process is done