

GRILLED SALMON OVER FORBIDDEN RICE

For my taste, rice is always a great side with fish. But, jasmine rice or brown rice can get pretty dull after a while. I like to use forbidden rice (black rice) for both its taste and color. It's got a lovely nutty flavor, yet isn't as chewy as wild rice. It also makes for a dramatic presentation.

INGREDIENTS (Serves 4-6)

2 pounds salmon fillet
2 scallions chopped, for garnish
1 cup forbidden rice
salt and pepper

MARINADE

$\frac{1}{4}$ cup white sugar
 $\frac{1}{4}$ cup brown sugar
4 garlic cloves minced
2 teaspoons ginger minced
1 cup tamari sauce
3 tablespoons sake
1 tablespoon mirin
1 teaspoon sriracha or other hot sauce

PREPARATION

Season the salmon fillets with salt and pepper.

Combine all of the marinade ingredients in a bowl and whisk until sugars are dissolved.

Place the salmon fillets in a large bowl or Ziploc and pour in $\frac{3}{4}$ of the marinade, making sure the marinade covers all of the salmon. Refrigerate for 4 hours. (Reserve the remaining $\frac{1}{4}$ of marinade in the refrigerator).

Prepare the rice as per box/bag instructions. (*NOTE: I like to substitute $\frac{1}{4}$ cup of tamari with $\frac{1}{4}$ cup of water, but that's optional.*)

Take the salmon fillets out of the refrigerator 20 minutes before you're ready to grill. Oil your grill pan (or outside grill grates) and heat grill pan to medium high. Place the fillets on the grill pan for 3-4 minutes each side. Discard the marinade from the bowl/Ziploc. Use the reserved marinade that was set aside as a glaze and brush the salmon a few times on each side as it cooks.

Place the rice in the center of a plate. Place the salmon on top of the rice and garnish with scallions.