

SERVES 4

- 4 (6-ounce) boneless, skinless salmon fillets
- 20 thin slices fresh peeled ginger
- Salt
- 6 small leeks, trimmed and cut into  $\frac{1}{4}$ -inch slices
- Lettuce leaves, for serving

GINGER-MISO DRESSING

- $\frac{1}{2}$  cup rice vinegar
- $\frac{1}{4}$  cup miso paste
- 1 teaspoon ground ginger

1. Preheat the oven to 325°F. Place a large sheet of parchment paper, large enough to loosely tent around all 4 pieces of salmon, on a baking pan. Rub the salmon pieces with a slice of ginger and season them to taste with salt. Place the salmon fillets in the center of the parchment paper on the pan and cover them with the ginger slices and leeks. Bring up the sides of paper, folding the top and sides to make a tent, enclosing the salmon completely. Bake until the salmon is cooked through, about 30 minutes.
2. Meanwhile, heat the vinegar in a small saucepan over low heat until warm. Add the miso paste and ground ginger, whisking until dissolved. Remove from heat.
3. Line 4 serving plates with lettuce leaves. Take the salmon out of the oven and carefully remove the leeks and ginger pieces from the salmon. Divide and arrange the leeks on top of the lettuce and top each plate with a salmon fillet. Pour the dressing over the salmon and garnish with the cooked ginger slices. Serve warm or cold.

Excerpt From: Mao Shing Ni. *Dr. Mao's Secrets of Longevity Cookbook*.

MILLET PILAF