

## Pressure Cooker Vietnamese Caramel Salmon



Photograph by Christopher Testani

I have this Melissa Clark recipe saved in my [New York Times Cooking recipe box](#) in a folder called “All-Stars.” The first time I made it, I had my doubts because there’s only a few tablespoons of liquid from fish sauce, soy sauce and lime juice. But something truly magical happens in the confines of that device, and the result is a flavor-packed dish that my family and I devoured. As Melissa and many readers note, this also works in a skillet; it just comes out slightly less caramelized.

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### INGREDIENTS

**Yield:**4 servings

- 1tablespoon coconut oil, melted, or 1 tablespoon extra-virgin olive oil
- ⅓cup packed light brown sugar

- 3 tablespoons Asian fish sauce
- 1½ tablespoons soy sauce
- 1 teaspoon grated peeled fresh ginger
- Finely grated zest of 1 lime
- Juice of ½ lime
- ½ teaspoon freshly ground black pepper
- 4 skinless salmon fillets, preferably center-cut pieces, 6 to 8 ounces each
- Sliced scallions (white and green parts), for garnish
- Fresh cilantro leaves, for garnish

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## PREPARATION

### 1. Step 1

Using the sauté function, whisk together the oil, brown sugar, fish sauce, soy sauce, ginger, lime zest and juice, and black pepper in the pressure cooker. Bring to a simmer and then turn off the heat.

### 2. Step 2

Place the fish in the pressure cooker, skin-side up (if there is skin still attached, that is). Spoon the sauce over the fish, cover, and cook on low pressure for 1 minute. Let the pressure release naturally for 5 minutes; then release the remaining pressure manually. Check the fish for doneness by cutting into one of the fillets. If you prefer your salmon more well-done, cook it for another minute using the sauté function.

### 3. Step 3

Carefully lift the salmon fillets onto a serving platter, flipping them over so the browned caramelized side is facing up. Reduce the sauce on the sauté function until it is thick and syrupy, about 3 minutes. Spoon the sauce over the salmon and garnish it with the scallions and cilantro.