

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.

INGREDIENTS

Yield: 4 servings

- 1 tablespoon coconut oil, melted, or 1 tablespoon extra-virgin olive oil
- $\frac{1}{3}$ cup 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.