

Salmon Fillets with Creamy Wasabi

1 cup water
1/4 cup plus 1 tablespoon soy sauce
3 tablespoons green onion, sliced thinly (about 1/3 green onion)
2 teaspoons chopped garlic
4 three-inch wide center-cut salmon fillets (about 2 pounds)
1/3 cup mayonnaise
3 tablespoons wasabi sauce with ginger (such as Gold xc2 x92s)

Preheat oven to 325 F. Combine water, soy sauce, green onion and garlic in a 2-quart baking dish. Add fillets skin side up and bake 15 minutes, until just cooked through. Meanwhile, whisk mayonnaise with wasabi sauce. Set aside. Remove fish from oven and let stand 5 minutes. Measure 2 tablespoons of the cooking liquid and whisk into mayonnaise mixture. To serve, peel skin from fish and drizzle sauce on top.

Note: The cooking time given in this recipe yields a slightly rosy center. For completely opaque fish, increase the cooking time to 18 minutes.