

Baked Indonesian Salmon with Sweet Soy Marinade (Serves 8)

Ingredients:

For the Salmon:

- 8 salmon fillets (skin-on or skinless, about 5–6 oz each)
- 4 tbsp vegetable oil (or melted coconut oil)
- Salt and pepper, to taste
- 2 tbsp sesame seeds (optional, for garnish)
- Fresh cilantro or green onions, chopped (for garnish)

For the Indonesian Sweet Soy Marinade (Kecap Manis):

- 8 tbsp kecap manis (Indonesian sweet soy sauce)
 - 2 tbsp soy sauce (for added umami)
 - 2 tbsp lime juice **or** tamarind paste (for tang)
 - 2 tbsp honey or brown sugar (for extra sweetness)
 - 4 garlic cloves, minced
 - 2-inch piece of ginger, grated
 - 2–4 red chilies (or 2 tsp chili flakes), adjust to spice preference
 - 2 tbsp rice vinegar or white vinegar
 - 2 tbsp fish sauce (optional, for extra depth)
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Instructions:

- 1. Prepare the Marinade**
 - In a bowl, whisk together kecap manis, soy sauce, lime juice/tamarind, honey/brown sugar, garlic, ginger, chilies, vinegar, and fish sauce (if using).
 - Taste and balance—sweeter? add honey; tangier? add lime or vinegar.
- 2. Marinate the Salmon**
 - Place 8 salmon fillets in a shallow dish or large resealable bag.
 - Pour marinade over, coating well.
 - Cover and refrigerate **30 minutes–2 hours**.
- 3. Preheat the Oven**
 - Preheat oven to **375°F (190°C)**.
 - Line a baking sheet with parchment paper or lightly oil it.
- 4. Prepare the Salmon for Baking**
 - Remove salmon from marinade, reserving a little for basting.
 - Place fillets on baking sheet, skin-side down if using skin-on.
 - Season lightly with salt and pepper.

5. **Bake the Salmon**

- Bake for **15–18 minutes**, depending on thickness, until fish flakes easily with a fork.
- For crispy skin, broil the last 2–3 minutes.

6. **Brush with Extra Marinade**

- Brush fillets with reserved marinade during the last few minutes of baking (or halfway through and again before serving for more caramelization).

7. **Serve**

- Garnish with sesame seeds and cilantro or green onions.
- Serve with **steamed jasmine rice or coconut rice**, plus sautéed vegetables or salad.

Optional Add-ons:

- Lime or lemon wedges for squeezing.
- Pickled cucumbers or carrots for a refreshing side.