

## **Umami Salmon**

- 1 lb fillet of salmon
- 3 t Korean Barbecue sauce
- 3 t black bean sauce
- sea salt and freshly ground black pepper

Heat oven to 400F.

Place salmon, skin side down on a baking pan. Coat salmon in Korean Barbecue Sauce, then Black Bean Garlic Sauce.

Sprinkle on a little salt and pepper.

Roast for 10-12 minutes, cutting and separating fillet into 4 portions after 8 minutes. Serves 4.

**Jittery Cook**