

Teriyaki Grilled
Salmon Skewers





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INGREDIENTS

- 2 fresh Scottish salmon fillets
- 1/2 cup (120 ml) soy sauce
- 1/4 cup (60 ml) rice vinegar
- 1/4 cup (60 ml) brown sugar
- 2 tbsp. (30 ml) crushed fresh ginger
- 2 tbsp. (30 ml) pressed fresh garlic
- 1/4 cup (60 ml) chopped spring onions
- 2 tbsp. (30 ml) vegetable oil
- 1 pinch chili flakes
- 1 tbsp. (15 ml) sesame seeds (optional)

DIRECTIONS

1. In a medium bowl, mix together the soy sauce, rice vinegar and brown sugar, until sugar dissolves completely.
2. Add fresh ginger, chopped spring onions, chili flakes and vegetable oil.
3. Chop salmon and thread onto skewers.
4. Place skewers in a shallow pan and pour sauce over them to marinate. Cover and chill for 1 to 2 hours.
5. Remove skewers from marinade. Reserve marinade in a small saucepan, bring to a boil, and then simmer for 10 minutes. Set aside.
6. Set grill to high, direct heat. Place skewers on grill and cover.
7. Turn after 2 to 4 minutes. Cook for additional 2 to 4 minutes, basting often, until salmon is just cooked through.
8. Sprinkle with sesame seeds (optional).
9. Serve immediately, alone, over rice or on egg noodles.
10. Enjoy!