



Salmon Fillets Teriyaki

Ingredients

1 Cup Soya Sauce
2 Tbsps Chopped Ginger
1 Tbsp Crushed Garlic

1/4 Cup Honey
1/2 Cup Fish Stock or Chicken Stock
350 g Salmon Fillets

Directions

- Marinate:

*-Heat all marinate ingredients until boiling
-Reduce to a simmer for 5 minutes, remove from
stove and cool 10 degrees Celsius*

- Fillet and portion salmon, place in container with skin up
- Cover with marinate and refrigerate for 24 hours
- Bake at 350 degrees or barbeque
- Remember not to over cook the fish, just until
firm to touch

Prep Time: 30 minutes
Serves: 2

These recipes courtesy of:
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