



Broiled Salmon Teriyaki

Prep Time: 20 minutes

Serves: 4

INGREDIENTS:

- 1/4 cup chicken broth
- 1/4 cup rice wine OR dry white
- 2 tablespoons sugar
- 2 tablespoons grated ginger root
- 2 tablespoons low sodium soy sauce
- 4 lemon wedges
- 170 g salmon fillet

DIRECTIONS:

- combine first 4 ingredients in a small saucepan. Bring to a boil and cook over medium high heat for 5 minutes or until slightly thickened, stirring occasionally.
- strain and discard ginger root.
- let cool.
- brush both sides of fillets with soy sauce.
- place fillets on a rack coated with cooking spray.
- place rack on a broiler pan and broil 10-13 cm (4-5 inches) away from heat for 3 minutes.
- turn over and baste with soy sauce mixture.
- broil an additional 2 minutes or until fish flakes easily.
- baste with soy mixture.