



Grilled Sesame Soy Salmon Skewer

INGREDIENTS

- 2 Salmon filets evenly thick if possible, cut into 1-inch cubes

Marinade:

- 2 teaspoon sesame oil
- 2 tab spoon rice vinegar
- 2 tab spoon brown sugar
- 2 tab spoon soy sauce
- 2 clover garlic
- 1 teaspoon grated ginger
- Freshly ground pepper

To serve:

- 1 large lemon cut into thin slices and seeds removed
- Sesame seeds for garnish

DIRECTIONS

1. In a medium bowl, combine the sesame oil, rice vinegar, brown sugar, soy sauce, garlic, ginger and freshly ground pepper. Add salmon cubes, cover and refrigerate for 30 minutes. (This is a good time to start some rice cooking, if you like. Also, if you're using wooden skewers, set them to soak).
2. Heat BBQ, grill pan or broiler to medium-high (for broiler, line a baking sheet with aluminum foil for skewers and move over rack about 6-7 inches from broiler).
3. Once salmon has marinated, thread onto skewers, alternating with lemon slices (or vegetable pieces). Cook until just flaky and lightly charred, brushing with left-over marinade regularly. It should take about 5 minutes per side, but will depend on the thickness of your salmon pieces. Sprinkle with sesame seeds before serving.

Credits: Seasons and Suppers