



Salmon Kushiyaki

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 16 MIN

Ingredients

2 wild-caught salmon filets, cut into 1" cubes

½ cup sugar

2/3 cup soy sauce

2 tablespoons sake

6 Shiitake mushrooms, stems removed and quartered

1 small piece grated ginger, about 1 teaspoon

2 cloves garlic, crushed

2 tablespoons sesame seeds, more to taste

2 tablespoons canola oil

2 stalks chopped green onions

Bamboo or metal skewers



Directions

- Soak bamboo skewers in water for a few hours. Alternatively, metal shish kebab skewers may be used.
- Combine sugar, soy sauce, sake, ginger, garlic, sesame seeds, oil and green onions in a resealable storage bag or large secure container. Shake or mix the ingredients together and refrigerate.
- Marinate the salmon with the prepared marinade in a resealable storage bag or plastic storage container in the refrigerator. For best flavor, marinate the salmon for about two hours.
- Remove bamboo skewers from water and skewer several pieces of salmon and mushrooms onto each. Discard the marinade after all salmon has been skewered. There's no need to brush additional marinade on the salmon while it's cooking.
- Grill the salmon kushiyaki on the barbecue over medium to high heat until the salmon is cooked to desired wellness, about three minutes on each side.

Salmon Kushiyaki: Kushiyaki is a style of Japanese cooking that involves grilling skewered salmon and veggies over a charcoal grill. Rich salmon pieces and meaty shiitake mushrooms are licked by the flames while a sweet soy marinade caramelizes on the surface.