
Mike Medinwaldts

Salmon Teriyaki

No need to wait for summer to enjoy Mike's Salmon Teriyaki. It's a favourite for all seasons, barbecued or prepared stovetop.

4	Salmon steaks about 1 ½ lbs/750g	4
½ cup	brown sugar	125 mL
¼ cup	soy sauce	60 mL
¼ cup	water	60 mL
2 Tbsp	fresh lemon juice	30 mL
	lemon slices	

Heat brown sugar, soy sauce, water and lemon juice in a frypan large enough to hold the salmon steaks snugly. Boil, uncovered, stirring occasionally, until the sugar is melted. Add salmon steaks, reduce heat, and cover. Simmer salmon steaks for 5-6 minutes per side. Remove the steaks and keep warm. Boil the sauce until thickened, about 4 minutes. Serve the salmon Steaks drizzled with sauce and garnish with lemon slices.

To Barbecue:

Prepare sauce as directed above. Marinate steaks in a sauce for 10 minutes. Cook on a well-oiled barbecue over medium-high heat for about 4-5 minutes per side.

Preparation time: 10 minutes

Cooking time: 15 minutes

Serves: 4