



Teriyaki Salmon Skewers

I love grilled salmon, especially when it's basted with this salty-sweet-umami-rich teriyaki sauce. Sauce can be made and skewers threaded ahead of time, so this is a great quick and easy dish for entertaining too. Serve it as a starter, or add steamed rice and a simple spinach salad (see video below) for an easy dinner. The sugar in the teriyaki sauce can leave some burnt residue on your barbecue or grill pan, so soak it promptly after cooking.

Makes 6 pieces



INGREDIENTS

- 1 x 180g piece salmon fillet, skin off, pin-boned
- 5 green onions
- 6 bamboo skewers
- Vegetable oil, for brushing
- Ichimi togarashi (Japanese chilli powder), for sprinkling (optional)

Teriyaki Sauce

- 1½ tablespoons sake
- 1½ tablespoons soy sauce
- 1½ tablespoons mirin
- 2 teaspoons castor sugar

METHOD

1. Make Teriyaki Sauce: combine all ingredients in a small saucepan, stirring until sugar dissolves. Bring to a simmer. Remove from heat and set aside.
2. Cut salmon into 18 bite-sized cubes.
3. Cut 18 pieces of green onion about 3cm long.
4. Preheat a char-grill or barbecue plate over medium-high heat.
5. Meanwhile, starting with a piece of green onion and alternating, thread 3 pieces of green onion and 3 pieces of salmon onto each skewer.
6. Brush well with oil.
7. Cook skewers for a minute or so each side, basting well with the Teriyaki Sauce.
8. Serve with remaining Teriyaki Sauce on the side, sprinkled with a little chilli if you like.