

SALMON TERIYAKI

INGREDIENTS

- 6 tablespoons Old Cathay Soya Sauce
- 3 tablespoons Brown Sugar
- 1 teaspoon Fresh Ginger, minced
- 1-2 teaspoons Fresh Crushed Garlic
- 1/2 teaspoon Sesame Oil
- 4 Fresh Salmon Steaks (about 2 1/2 cm thick)

SERVING SUGGESTIONS

1. Serve as a main course with vegetables
2. Or small bowls of Jasmin Rice along with additional Old Cathay Soya Sauce.
3. Or a mixture of leafy green Asian Vegetables such as Bok Choy, Chinese Cabbage, Snake Beans or Carrots drizzled with Old Cathay Soya Sauce
4. Or for something completely different serve with mashed potato with the added taste of 1/2-1 teaspoon of Old Cathay Soya Sauce added when mashing

METHOD

1. In a small pan combine Old Cathay Soya Sauce with the brown sugar, ginger, garlic & oil. Cook over medium/high heat, stirring occasionally, until slightly thickened (about 3 minutes). Pour through a fine strainer into a bowl and set aside
2. Rinse the fish and pat dry. Place fish into a pan or onto an oiled grill. Cook for 3-5 minutes per side or until the fish flakes with a fork. Brush with the prepared sauce.

