

Grilled Salmon Recipe

Ingredients:

400 g salmon, cut into 2 cm thick slices
1 tablespoon coarse salt
ground white pepper to taste
3 tablespoons cooking oil

Sauce:

125 ml light soy sauce
2 tablespoons sugar
2 tablespoons cooking wine
1/2 onion, peeled and chopped
2-3 slices ginger, chopped

Method:

Sprinkle salmon with salt and pepper. Leave for 2 hours. Combine sauce ingredients and mix well with a blender (processor). Strain sauce through a sieve. Discard residue. Dry salmon using absorbent paper and place in sauce. Refrigerate for 6 hours. Drain salmon. Heat oil and grill. Serve hot with lemon slices and wasabi if desired.

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