Salmon "Yakitori":

Yield: 4 servings
Preparation Time: About 20 minutes
Cooking Time: 6 – 10 minutes

Ingredients:	Equipment:
● 1 green onion, sliced thinly ● 2 Tbsp (30mL) soy sauce ● 1 Tbsp (15mL) rice vinegar ● 1 Tbsp (15mL) honey ● 1 tsp (5mL) minced fresh ginger ● 400 g salmon fillet, skinned ● Toasted sesame seeds to garnish (optional)	● Small, sharp knife ● Cutting board ● Measuring spoons ● Small-sized bowl ● Micro-plane or grater ● Ziploc bag ● Baking sheet lined with parchment paper or foil ● Metal spatula ● 4 wooden skewers

Method:

1. Soak wooden skewers in a dish of water.
2. Cut the green onion into thin slices and place in a small-sized bowl.
3. Add the soy sauce, rice vinegar and honey.
4. Scrape the skin from a knob of ginger with a teaspoon. Grate the ginger with a micro-plane into the bowl.
5. Combine the ingredients with a fork.
6. Cut the skinned salmon fillet into strips the width of about 2 fingers.
7. Place the salmon into a Ziploc bag (or in a small bowl). Add 3 Tbsp. of the sauce into the bag and move it around to cover the salmon. Place in the fridge for 15 minutes. Put aside the rest of the sauce for now.
8. Move the oven rack so that it is about 15 cm from the heat source. Turn on the oven to BROIL.

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9. Line a baking sheet with parchment or foil (rub the foil with a little oil).
10. Carefully skewer the salmon slices onto soaked wooden skewers. Weave the skewer in and out of the salmon.
11. Place the salmon skewers on the prepared baking sheet. Throw out the bag.
12. Broil the salmon until cooked through, about 6 – 10 minutes. (You can also bake for about 10 minutes in a 200 C (400F) oven or sauté in a skillet.)
13. Serve on a plate, sprinkle with a few toasted sesame seeds and drizzle with a little of the extra sauce.

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