



Grilled Teriyaki Salmon Bites

These little hors d'oeuvre bites are exquisite hot or cold, and are an easy dish to make when people come over. They can be marinated ahead and finished just before service, or served cold. The addition of ginger gives the teriyaki glaze an additional kick and the honey adds a sweetness which makes it easier to caramelize.

12 hors d'oeuvres servings

Ingredients

½ cup soy sauce
½ cup sake
2/3 cup mirin (Japanese sweet rice wine)
2 tablespoons sugar
2 tablespoons honey
1 tablespoon ginger, pressed through a garlic press
2 pounds salmon, cut into 1-inch cubes
Mixed white and black sesame seeds, for garnish

Preparation

Prepare the teriyaki glaze:

Press the ginger through a garlic press and combine the juice and pulp with the soy sauce, sake (you may substitute dry sherry), mirin, sugar and honey in a 2-quart heavy saucepan and bring it to a boil. Reduce the heat to low, and simmer for about 15 minutes until the sauce reduces and becomes a glaze. Allow to cool.

Prepare the salmon:

Bone and skin the salmon, then cut into chunks approximately 1 inch in size. Marinate the salmon in the teriyaki sauce for an hour or more.

Heat a grill pan or prepare a broiler, and cook the salmon chunks until cooked through and caramelized.

Service

Serve on decorative toothpicks or skewers, top with the remaining teriyaki glaze and a sprinkling of black and white sesame seeds. May be served hot or cold.

Copyright © 2006 The Gilded Fork, LLC. Recipe by Kelly Cline. All rights reserved.

January 2007