



BRISTOL BAY
SOCKEYE SALMON

KOREAN-STYLE SALMON BELLY SKEWERS

SERVINGS: 8

Ingredients:

2 pounds salmon belly pieces, skin removed, cut into 1-inch cubes

2 tablespoons soy sauce

2 tablespoons rice wine vinegar

1/4 cup honey

3 tablespoons gochujang sauce (Korean chile paste)

1 tablespoon sesame oil

2 teaspoons paprika

2 teaspoons Korean chili powder or cayenne

1 tablespoon sesame seeds, toasted plus 1 teaspoon for garnish

3 scallions, chopped, 2 tablespoons reserved for garnish

Directions:

1 In a small bowl, combine all the ingredients and mix till salmon is well coated. Divide the salmon belly pieces between 8, pre-soaked 6-inch wooden skewers, threading the skewers into the fish pieces like a needle.

2 Heat grill to medium high (400F). Clean the grates and lightly spray with cooking spray. Grill for 2 minutes, then flip and grill for 2 more minutes. Place on a platter and drizzle with remaining sauce. Sprinkle remaining scallions and sesame seeds on top.

Chef's note: The dish is best made with king, coho, and sockeye salmon. If salmon belly is in short supply, cubed salmon fillet may also be used.

Find more delicious wild sockeye salmon recipes at
www.bristolbaysockeye.org.