



BRISTOL BAY
SOCKEYE SALMON

SOCKEYE SALMON BITES

Ingredients:

- 1 tablespoon olive oil
- 1/2 teaspoon sesame oil
- 2 garlic cloves, chopped fine
- 1 tablespoon grated ginger
- 1/4 cup Riesling
- 1/3 cup soy sauce
- 1 tablespoon orange juice
- 1 tablespoon honey
- 1-1/2 to 2 pounds sockeye salmon, fresh or thawed, cut into 2-inch pieces
- Green onion curls or cilantro (optional for garnish)

Directions:

- 1** In a sauce pan, heat the oils over medium heat. Sauté garlic and ginger until soft. Add the Riesling, soy sauce, orange juice and honey; simmer until reduced by half. When cool, add salmon pieces to marinade and marinate for 3 to 5 minutes, turning to coat all sides.
- 2** Grill salmon pieces over medium heat on grill or grill top, cooking just until fish is opaque throughout.
- 3** Garnish with green onion curls or cilantro, if desired. Skewer with wooden picks to serve.

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