

Japanese Salmon

Category: Asian - Japanese

Servings: 2

Rating: 10

Source: Based on a recipe from "The Japanese Cook Book".

Description:

Watch the BBQ carefully, this is easy to overcook. Goes great with red rice cooked in coconut milk, stir fried peppers and snow peas, and a bottle of French chardonnay.

Try to get a piece of salmon that is on the thin side, as it works better.

Ingredients:

garlic	1 large clove
ginger	1/2" fresh
soy sauce	3 tablespoon
dry sherry	1 tablespoon
mirin	2 tablespoon
salmon	1 pound fresh filet
mayonnaise	2 tablespoons
sour cream	2 tablespoons
dijon mustard	1 tablespoon
tabasco	1/2 teaspoon
wasabi paste	1 teaspoon, or a little more for more heat
green onion	one, minced

Instructions:

Grate the ginger and garlic. Add the soy sauce, sherry, and mirin and marinate the salmon for 15 minutes. Barbeque over high heat, brushing with the marinade to get a glaze.

Mirin is available in Japanese specialty shops, which are not readily available. We used to buy it in San Francisco when we lived there and the only place we've found locally is Granville Island. The good news is that it lasts forever, so buy a bottle when you are visiting someplace that's big enough to support this kind of specialty.

Mix the sour cream, mayonnaise, dijon, tabasco, and wasabi paste to a smooth consistency, tasting to get the right amount of heat. Stir in the green onion. Serve with the salmon.