

Asian Salmon Skewers

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These salmon skewers are perfect for your next barbecue or party - or even just for dinner! Salmon fillets are marinated in ginger, garlic and hoisin sauce before being grilled to perfection. Serve alongside a tangy cucumber salad for an unforgettably delicious meal!

Ingredients:

10 oz salmon fillet, skinned
1 tablespoon of olive oil
1 tablespoon of chopped fresh dill
1 tablespoon of chopped ginger
1 tablespoon of chopped garlic
1 ½ teaspoons of hoisin sauce
Pinch of pepper
Wooden skewers (to serve on)

Directions:

1. Cut salmon fillets into 1" pieces and place onto wooden skewers.
2. In small bowl combine olive oil, dill, ginger, garlic, hoisin sauce and pepper. Stir to combine, adding more oil if necessary to create a thick marinade.
3. Place salmon skewers in plastic bag or foil and cover with marinade. Make sure salmon is adequately covered in sauce and seal. Refrigerate for 1 hour minimum.
4. Grill salmon skewers on prepared grill for 5 minutes, or until opaque and slightly charred. Serve immediately.

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