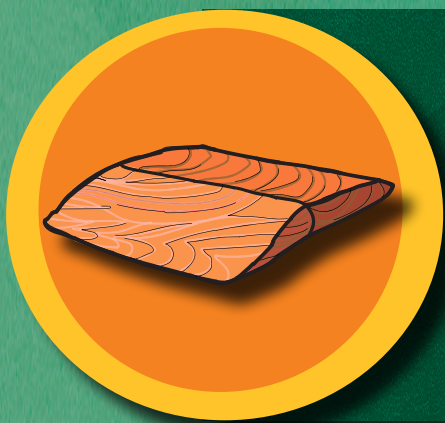


How to Make Teriyaki Salmon

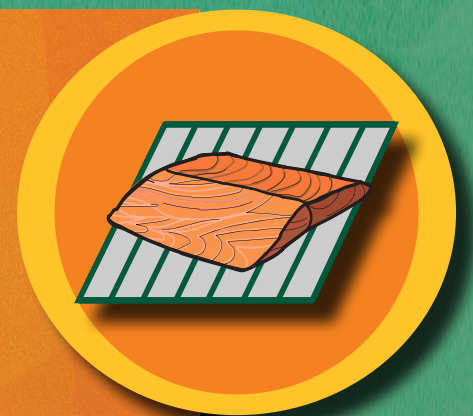
Ingredients

- Four, 6-8 ounce salmon filets
- 1 cup rice wine vinegar or hoisin sauce



Marinate salmon in rice wine vinegar for 15 minutes, turning 2 to 3 times

Remove from marinate and place on grill for 2 minutes, then turn and grill for 2 more



Turn down heat or move salmon to cooler part of grill

Brush fish with teriyaki glaze and grill until the glaze dries



For detailed instructions or information on preparing this recipe with a broiler, head to our website!



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