

GRILLED SALMON WITH HONEY & APRICOT TERIYAKI GLAZE

2 servings

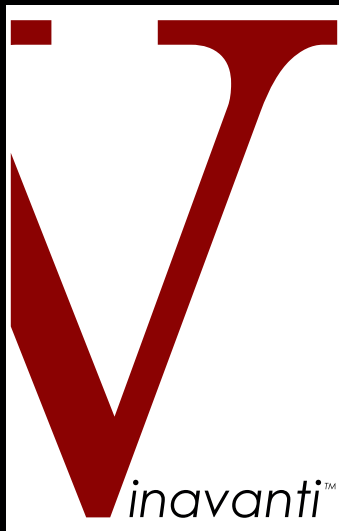
INGREDIENTS

3/4 lb salmon fillets
1/4 cup soy sauce
1/4 cup mirin
1/4 cup apricot nectar
1 tbl sugar
1 tbl honey

PREPARATION

Combine all ingredients (but salmon) together in a saucepan. Bring to a simmer and reduce until thickened, about 10-12 minutes. Take off heat and cool. Brush salmon, flesh side first, with oil and grill flesh side down - about 3-4 minutes for a half inch piece. Before turning, brush skin side with oil and then flip. Brush flesh side with teriyaki glaze. Grill for 3-4 minutes and continue to brush with glaze often as the glaze dries to the salmon, about every 30-45 seconds. Serve with remaining glaze and glasses of La Zingara.

Tip: For a side salad dressing, combine 2 parts teriyaki glaze with 2 parts sesame oil and 1 part rice vinegar.



LA ZINGARA

WHITE WINE | CALIFORNIA

Pairs well with fish, chicken
and turkey dishes.

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