



## Salmon Marinade

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

*Serves: 4-6 people*

*Ready in: 30 minutes*

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## Fresh Seafood



4 lbs sockeye salmon fillets

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## Ingredients

1 cup low-sodium soy sauce  
1 cup lemon juice  
½ cup brown sugar  
2 tbsp wasabi powder

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## Instructions

1. Combine soy sauce, lemon juice, brown sugar and wasabi powder and stir until the powder is dissolved. Pour the marinade into a dish large enough to hold the salmon but not so large that marinade won't partially cover the fish.
2. Place salmon skin-side up in marinade and marinate for several hours in the fridge.
3. Preheat barbecue until very hot and sear the salmon skin-side up. Immediately reduce heat to medium and cook for 4 minutes on each side.