



## Salmon Teriyaki

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

Serves: 4 people  
Ready in: 30 minutes

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## Fresh Seafood



2lbs salmon fillets

## Ingredients

1 cup "Amano" tamari soy sauce  
¼ cup sherry  
2 tbsp brown sugar, packed  
2 cloves garlic, crushed  
2 tbsp fresh grated ginger

## Instructions

1. Combine ingredients and marinate salmon fillets in mixture for at least 30 minutes. They can soak all day.
2. Put in a greased casserole dish and bake in a 450-degree pre-heated oven for 15 to 20 minutes for each 1-inch of fish until flaky. Serve with glazed carrots and garnish with parsley.