

*Plum  
Teriyaki  
Glazed  
Salmon*

**WILD CAUGHT**



BY  
**Andrei's**



# Plum Teriyaki Glazed Salmon

 20 mins

 2-3 servings

## INGREDIENTS

Wild Alaskan King Salmon (~500g)

- 1 clove garlic, grated
- 2 packs Andrei's Plum Teriyaki sauce (60ml)  
by Chef Niño Laus



## COOKING TIP

Albumin is the white protein that can leach out of fish as it cooks. Brining prevents the albumin from surfacing, resulting in a gorgeous cooked piece of fish. Brine is a simple mixture of salt and water. Let the fish sit in the brine for at least 30 minutes, and after a quick rinse and dry, it's ready to cook!

## DIRECTIONS

1. Mix the plum teriyaki sauce with the garlic.
2. Cooking options:
  - **Baked:** Preheat oven to 350°F. Place fish on baking sheet, skin side down. Brush with sauce and bake in the oven for 6-8 minutes, or until fish is opaque and flaky.
  - **Pan Seared:** Lightly oil a pan and heat to smoking point. Place fish on pan, skin side down, and brush the meat with sauce. Cook for about 5 minutes. Flip the fish over to caramelize the sauce for a minute.
3. Enjoy!

*\* This recipe may be used with any of these other fish fillets from Andrei's Gourmet Place: Atlantic Salmon, Lapu Lapu, Sole, Red Snapper, Black Cod, Catfish and it may also be used with Octopus, Cuttlefish or Whole Squid*



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