

Asian Salmon Marinade



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Yield: 1 c

Start to Finish Time: 40 minutes

Inactive Time: 20 minutes

Preparation Time: 20 minutes

Categories: Marinade

Source: Adapted from - Ina Garten

Skill Level: Easy: Skill Level:

Description: A slightly sweet and salty delicious marinade for salmon.

Ingredients

2 T Dijon Mustard

2 T Mjtoku Johsen

Organic Shoyu Soy Sauce

**6 T Olive Oil, garlic
infused**

1 t Garlic, minced

**1 med Green Onion,
diced including the green**

Directions -

Whisk together all ingredients to a smooth consistency. Let stand for 20 minutes to let the flavors marry.

Drizzle 1 T over the salmon steaks and marinate for 30 minutes.

Cook the salmon over high heat for about 3 minutes per side. Serve with some of the marinade.