

# SALMON TERIYAKI

## FOR THE TERIYAKI SAUCE

**1½ tablespoons toasted sesame oil**

**1 tablespoon olive oil**

**1 tablespoon minced fresh ginger**

**2 tablespoons fresh lime or lemon juice**

**2 tablespoons soy sauce or more, to taste**

**2 tablespoons dry sherry or mirin**

**½ teaspoon coarsely ground black pepper**

**1½ teaspoons bottled hot sauce, or to taste**

**2 whole cloves**

**1½ tablespoons honey**

**2 scallions, thinly sliced**



**1½ pounds salmon fillet, skin removed, wiped thoroughly dry, cut into 4 pieces (about 6 ounces each)**

*You can't go wrong with this classic dish. Tuna, bass, or mahi mahi are all equally suitable. I have tried a dozen or more commercial teriyaki sauces, out of duty. None holds a candle to homemade, and all of them cost significantly more. Teriyaki sauce will keep for a good three weeks in your refrigerator and is delicious not only on fish but on chicken breasts and legs, beef, and tofu. Make a big batch and watch it disappear—the sauce recipe makes plenty of extra.*

In a bowl, whisk together all the ingredients for the teriyaki sauce. Place the fish in a container just large enough to fit it snugly in one layer. Pour half the teriyaki sauce over the fish; refrigerate the rest for another use. Marinate the fish in the refrigerator for 2 to 3 hours (no more, or it will start breaking up).

Prepare a grill or preheat the broiler.

Remove the fish from the marinade and set the marinade aside. Grill or broil the fish for about 5 minutes on each side.

Avoid overcooking, or the fish will be dry. Transfer the fish to a serving platter.

Transfer the reserved marinade to a small saucepan and bring to a boil. Cook the sauce until it is reduced and thickened, 10 to 12 minutes. Skim off as much of the oil as you can. Pour the sauce over the fish. Serve hot or at room temperature.

*Variation:* Oven method: The fish can be baked in a preheated 400°F oven for 20 minutes. Proceed with the sauce as above.