

serves 4 | prep 10 minutes, plus 2 hours' marinating | cook 10 minutes

## SALMON TERIYAKI

4 salmon fillets, about 6 oz/175 g each

### SAUCE

1 tbsp cornstarch

1/2 cup dark soy sauce

4 tbsp mirin or medium-dry sherry

2 tbsp rice or cider vinegar

2 tbsp honey

### TO SERVE

1/2 cucumber

mixed salad greens, torn into pieces

4 scallions, thinly sliced diagonally

Rinse the salmon fillets under cold running water, pat dry with paper towels, and put in a large, shallow, nonmetallic dish. To make the sauce, mix the cornstarch and soy sauce together in a pitcher until a smooth paste forms, then stir in the remaining ingredients. Pour three-quarters of the sauce over the salmon, turning to coat. Cover with plastic wrap and let marinate in the refrigerator for 2 hours.

Preheat the barbecue. Cut the cucumber into thin sticks, then arrange the salad greens, cucumber, and scallions on 4 serving plates. Pour the remaining sauce into a pan and set over the barbecue to warm through.

Remove the salmon fillets with a slotted spoon and set aside the marinade. Cook the salmon over medium hot coals, brushing frequently with the reserved marinade, for 3–4 minutes on each side. Transfer the salmon fillets to the prepared serving plates and pour the warmed sauce over them. Serve at once.

