

Soy Lime Marinated Grilled Salmon Steaks

1/3 cup soy sauce
2 Tbs. freshly squeezed lime juice
2 Tbs. brown sugar
2 tsp freshly grated ginger
1 garlic clove minced
1 tsp. hot Asian-style chili sauce
4 7-8 oz, Salmon steaks
1/4 cup mayonnaise
1 tsp wasabi paste



Vegetable oil for grill, garnish with chopped green onion and lime slices.

Combine first 6 ingredients in a sided dish just large enough to hold the salmon in a single layer. Add the salmon and turn to coat. Cover and marinate for 1 hour. Turn the salmon over and marinate for an additional hour.

Combine mayonnaise and wasabi paste in a small bowl; cover and store in fridge until needed. When the salmon is fully marinated, warm it at room temperature for 10 minutes. Heat grill or BBQ to medium high, lightly oil and grill salmon for 3-4 minutes per side or until almost cooked through. Top steaks with a small spoonful of wasabi mayo and garnish with lime slice and chopped green onion.

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