

Salmon Yakitori

Ingredients:

7 tbsp. dark soy sauce

7 tbsp. mirin

7 tbsp. sake

2 tbsp. sugar

2 lbs. boneless, skin-on salmon filet, cut into 1" cubes

Directions:

1. Combine soy sauce, mirin, sake, and sugar in a large bowl and mix well. Add salmon, toss to coat, cover bowl with plastic wrap, and refrigerate overnight. Put 8 wooden skewers into a baking dish and cover with water; let soak overnight.

2. The next day, build a medium-hot fire in a charcoal grill or heat a gas grill to medium-high. (Alternatively, arrange an oven rack 4" from heating element and heat broiler on high.) Drain skewers. Thread salmon pieces onto wooden skewers and transfer to a plate. Grill or broil skewers, turning occasionally, until salmon is browned and cooked through, about 5 minutes. To serve, transfer skewers to a platter.

Yield: 8 Skewers