



Japanese Recipe Grilled Salmon with Ponzu Citrus Soy

A healthy, delicious and light, grilled salmon with Ponzu citric soy sauce serve with salad, over rice or noodles.



Ingredients: - Single Serving
3 Tbsp. **Ponzu Citrus Soy** (Starport 215)
6 oz. Salmon
1 Tbsp. Corn oil
1 stalk Green onions, bias cut 1" for garnish
1 slice Lemon for garnish

Instructions:

1. Brush oil and 1 Tbsp. **Ponzu Citrus Soy** on salmon and set aside.
2. Heat a grill on medium high heat and grill salmon 3-5 minutes on each side and baste with **Ponzu Citrus Soy**, remove when internal temperature reaches 150F.
3. Garnish with green onions and sliced lemon.
4. Salmon may be cook on a sauté pan; heat pan on medium high heat, add oil then salmon and sauté about 3-5 minutes on each side until international temperature reaches 150F. Then add on **Ponzu Citrus Soy** and let it reduce, remove and plate.
5. Garnish with green onions and sliced lemon.