

Featured on the Fish Dish podcast!

## Salmon in Garlic-Ginger Marinade

*Serves 4*

### Ingredients

- One large or two small fillets of salmon, skinned and cut into 2-inch strips
- 1 tbsp of fresh minced garlic
- 1/2 tsp fresh grated ginger
- 1/4 cup soy sauce or liquid aminos
- 1 tbsp brown sugar
- 1 tbsp sesame oil
- 1/4 tsp each of onion powder, garlic powder, black pepper, sesame seeds
- 2 tbsp of water

### Instructions

- Rinse salmon in cold water and set aside.
- Whisk marinade ingredients together.
- Place salmon and marinade in a container or plastic bag. Ensure salmon is covered by marinade. If more liquid is needed, add equal amounts of soy sauce and water.
- Let salmon marinate in refrigerator for at least 2 hours and up to 48 hours.
- Grill or bake the salmon at 450F for 8 to 10 minutes, depending on thickness of the fillet.
- Salmon is done when it feels firm and flakes in the middle.



EAT WISCONSIN  FISH

[EatWisconsinFish.org](http://EatWisconsinFish.org)

  
**Sea Grant**  
UNIVERSITY OF WISCONSIN

[www.seagrants.wisc.edu](http://www.seagrants.wisc.edu)