

TJ's RECIPES

FURIKAKE SALMON

INGREDIENTS:

½ c. sugar
1 c. shoyu
¼ c. mayonnaise
¼ c. honey

Minced garlic
1 Tbsp margarine
2 lbs salmon
Nori Komi furikake



DIRECTIONS:

1. Mix mayonnaise and honey together and spread over and around salmon. Sprinkle nori evenly over salmon.
2. Broil salmon in baking pan for 15 minutes. Cut into desirable pieces.

Sauce:

1. Saute garlic in butter until garlic begins to turn brown. Add shoyu and sugar and mix together.
2. Pour sauce over salmon and serve.