

FURIKAKE SALMON

INGREDIENTS:

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| ½ c. sugar | Minced garlic |
| 1 c. shoyu | 1 Tbsp margarine |
| ¼ c. mayonnaise | 2 lbs salmon |
| ¼ c. honey | 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.

