

Faroe Salmon Satay:

Serve 4 ppl



Ingredients

- 1 1/2 pound Fresh Faroe Salmon fillets (skin removed)
- 1/3 cup sesame ginger marinade
- 1 tablespoon sesame oil
- 1 tablespoon peanut butter
- 8pc 10" Bamboo skewers

Instructions

Preheat Oven 450F

Cut salmon into eight equal pieces and thread lengthwise onto skewers.

Combine marinade, sesame oil, and peanut butter; reserve one-third of the mixture for final step. Brush one-half of the remaining mixture over both sides of salmon.

Arrange skewers on baking sheet; bake 2 minutes. Turn skewers over and brush with remaining one-half of marinade; bake 2–4 more minutes or until flesh is opaque and flakes easily. (145 degrees)