

Korean Style Alaska Salmon Belly Skewers



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8

Ingredients:

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2 pounds Alaska Salmon belly pieces, skin removed, cut into 1-inch cubes

2 Tablespoons soy sauce

2 Tablespoons rice wine vinegar

¼ cup honey

3 Tablespoons ko choo jung sauce (Korean hot bean paste)

1 Tablespoon sesame oil

2 teaspoons paprika

2 teaspoons Korean chili powder or cayenne

1 Tablespoon sesame seeds, toasted

3 stalks green onion (scallion or chive), chopped

8 bamboo skewers, 6 inches each

Description:

Combine all the ingredients except the bamboo skewers. Divide the salmon belly pieces between the 8 skewers. Place the skewers in a service tray or merchandise on a platter and drizzle with remaining sauce and garnish with sliced green onions and sesame seeds.

Cooking: If merchandising raw, instruct customers to heat a grill to medium high. Clean the grates and lightly spray with pan release. Grill for 2 minutes, then flip and grill for 2 more minutes.

Chef's Note: Shelf life is 2 days refrigerated raw. If cooked and grilled, it can be merchandised for 3 days in a service cold case.

The dish is best made with King, Coho, and Sockeye salmon. If salmon belly is in short supply, cubed salmon fillet may also be used. For best merchandising of cooked skewers, reserve extra un-used marinade. Lightly baste or drizzle cooked skewers prior to merchandising and garnish with sesame seeds and sliced green onions. The skewers make an excellent addition to a composed salad, or even a lunch entrée or bento.