



HAMMOND'S

FISHING ADVENTURES

TERIYAKI BACON WRAPPED SALMON

This is amazing!

Remove skin from your salmon fillet. Slice salmon into 1 inch chunks. Put salmon chunks in a zip lock bag and pour Yoshida Teriyaki Sauce in bag to cover salmon. Marinate in fridge for 1 to 3 hours.

Preheat your BBQ or Oven to 425 degrees.

Pull salmon out of the bag once marinated. Cut bacon in half and wrap one half piece of bacon around one piece of salmon and insert a toothpick to hold bacon around the salmon chunk.

Repeat with remaining salmon chunks.

Grill over indirect heat on BBQ or use baking sheet for an oven. Cook 10 to 15 minutes or until bacon is cooked through and crispy!