

## **Apple Teriyaki Salmon**

*Serves: 1*

*Preparation: 30 minutes plus overnight marinade*

### **Marinade:**

1 teaspoon vegetable oil  
1 teaspoon minced garlic  
3/4 cup apple cider  
1/2 cup soy sauce  
1 tablespoon butter  
1 7-ounce salmon fillet

### **Fuji Apple Reduction:**

1 tablespoon vegetable oil  
1/2 teaspoon ginger  
1/2 cup apple cider, divided  
1/2 Fuji apple, sliced and peeled  
1/4 cup Teriyaki sauce

### **Other Ingredients:**

8 snow peas  
2 tablespoons Tsuyu No Moto (seasoned soy sauce available at an Asian market)

### **Preparation:**

To make the marinade, heat vegetable oil in a sauté pan over medium heat. Add garlic and cook for 20 seconds. Add apple cider, soy sauce and butter. Reduce heat to low and stir to incorporate until the butter has melted, about 1-2 minutes. Remove sauce from the heat and transfer to a bowl. Refrigerate for 10-20 minutes until cooled. Add the salmon to the marinade and refrigerate 12-24 hours.

For the Fuji apple reduction, heat vegetable oil in a sauté pan over medium heat. Add the ginger and sauté for 30 seconds. Increase heat and add 1/4 cup apple cider and the sliced Fuji apples. Cook until reduced by 3/4, about 3-5 minutes. Set aside to cool.

In a sauté pan over medium-high heat, add the remaining 1/4 cup apple cider from the Fuji Apple reduction. Add the cooled apple reduction and the teriyaki sauce. Stir to incorporate and warm through.

Place the marinated salmon on a well-oiled grill and cook for about 2 minutes per side, depending on thickness of the fillet.

Cook the snow peas in boiling water for 10-20 seconds. Meanwhile, heat the Tsuyu No Moto sauce in a sauté pan over medium heat. Add the snow peas and mix.

To serve, place the salmon on a plate and top with the Fuji apple reduction. Serve the snow peas on the side of the dish. Ra Sushi suggests serving this plate with wasabi mashed potatoes.