

# Teriyaki King Salmon Bellies

Great Alaska Seafood

*Signature Seafood Recipe*



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## **Ingredients:**

King Salmon Bellies

Your favorite Teriyaki Marinade (Yoshida's Original Gourmet is very good)

## **Directions:**

After King bellies are thawed, lightly rinse them with cold water.

Place your King Salmon and Marinade in a glass container or in a Ziplock bag and add ample marinade to cover the fish.

For #4 lbs. of King Salmon 1 use 2 cups or so of marinade. Leave your salmon strips in the marinade for 1- 2 hours.

Turn your oven on high - Broil / preheat for 15 minutes.

Take a baking sheet and line it with aluminum foil  
( I do this to make clean-up a snap).

Then arrange your strips on the foil. Place under broiler for 8 - 10 minutes.

Keep an eye on them as you don't want them to burn. As soon as they become caramelized they are done and ready to devour!!