

Teriyaki Salmon Collar (or Fillets)

<http://userealbutter.com/2013/05/06/teriyaki-salmon-collar-or-fillet-recipe/>
based on [this recipe from Saveur](#)

3/4 cup soy sauce

3/4 cup mirin

6 tbsps sake

1/4 cup sugar

24 oz. salmon collar (2-4 depending on size of salmon and cut of collar) or 6 4 oz. fillets

2 green onions, sliced

2 tsps toasted sesame seeds

Place the soy sauce, mirin, sake, and sugar in a medium saucepan. Bring the sauce to a boil, stirring until the sugar has dissolved. Remove from heat and cool to room temperature. Put the salmon and marinade in a ziploc bag. Seal and refrigerate for at least 4 hours. Remove the salmon from the marinade to a plate. Pour the marinade into the saucepan and boil over medium-high heat. Stir occasionally until the teriyaki sauce has reduced its volume by half. This should take about 15 minutes. Get your grill ready on medium-low heat. Grill the salmon for about 4-5 minutes a side, basting with the teriyaki sauce, until done. Serve with more teriyaki sauce, sesame seeds, and green onions. Serves 4.