

# Barbecued Salmon with Cucumbers and Preserved Ginger

## **For the Salmon:**

4 six ounce portions of salmon fillet  
1/2 cup honey  
1/2 cup soy sauce  
2 cloves garlic, crushed  
3 tablespoons ketchup  
1/2 cup water

1. Combine the honey, soy, garlic, ketchup and 1/2 cup water. Marinate the salmon in this mixture for two hours, turning at the halfway point.
2. Arrange the salmon on a hinged hand grill and cook, basting occasionally with the marinade, over a low flame for about 4 minutes per side. Be sure to avoid high flames so that the salmon doesn't char.

## **For the Cucumbers:**

2 English Cucumbers, peeled, seeded  
2 cups Rice Wine Vinegar (unseasoned)  
1/2 cup Sugar  
1/4 cup Salt  
2 tsp. Togarashi  
1 Tbsp. Grated Ginger

Bring the vinegar to a boil. Add the sugar, salt, togarashi, and ginger. Return to a boil and remove from heat to cool to room temperature. Pour over cucumbers in a non-metallic container, being sure the cucumbers are covered with the liquid. Allow to sit at least one hour before serving. To serve, remove from liquid with a slotted spoon.

## **For the Preserved Ginger:**

*Young* Ginger, peeled and finely grated to make one cup grated ginger  
Approximately 1 cup Fish Sauce (enough to cover ginger in a small bowl)  
2Tbsp. Rice Wine Vinegar or to taste  
1 Tbsp. Sugar or to taste

Place grated ginger in a small bowl. Whisk fish sauce, sugar, and rice wine vinegar together and pour over ginger in bowl, being sure to cover the ginger with the liquid. It is best to prepare this at least one day in advance.