
Grilled Salmon Collars with Spicy Citrus Ponzu Dipping Sauce

Total time: 20 min Yield: 3-4 servings

Ingredients

6 salmon collars (or hamachi collars)
salt & pepper
1/2 cup low sodium soy sauce
2 Tbsp mirin
2 Tbsp tempura sauce
2 Tbsp daikon (grated)
1 lemon (juiced)
1 lime (juiced)
2 tsp Tabasco sauce (optional)

Prep Time: 15 min Cooking Time: 5 min Total Time: 20 min

Instructions

In a small bowl add soy sauce, mirin, tempura sauce, daikon, lemon juice, lime juice, Tabasco and mix well, set aside. Preheat your grill on high.

Season collars with salt and pepper and grill for 2 to 3 minutes on each side. When done, the fish should be nicely charred and the flesh cooked through.

Serve the collars with the dipping sauce on the side. Enjoy with your favorite side dishes.

Recipe brought to you by:

Chef Ryan Covert