

SRIRACHA SALMON

Prep time: 10 minutes
Cook time: 20 minutes
Serves 4 people



INGREDIENTS

- 4 x 6 oz Salmon Fillets, skin-on
- 1 cup Sriracha
- Juice of 2 Lemons
- ¼ cup Honey
- 2 tablespoons Sesame Seeds
- Fresh Chives, chopped for garnish
- 2 Cedar Planks for braaiing

INSTRUCTIONS

1. Make Marinade: In a large bowl, whisk together Sriracha, lemon juice and honey. Reserve some of the marinade for basting the salmon whilst on the grill.
2. Add salmon to a large self-sealing bag or a deep dish and pour over marinade. Let the salmon marinate in the refrigerator for 3 hours or overnight for better results.
3. Soak the Cedar Planks in water for an hour before using them on the grill.
4. Preheat the grill to medium heat and place the Cedar Planks on the braai for 2 minutes then turn them.
5. Put the salmon onto the Cedar Planks and close the lid and cook for 20 minutes or until the fish begins to flake.
6. Baste with marinade after 10 minutes and sprinkle over the sesame seeds. Serve on the plank and garnish with chives.

Together, made better, with you:
