

# SRIRACHA SALMON

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



## INGREDIENTS

- 4 x 170g 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 braai.
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 braai.
4. Preheat the braai 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:*

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