



MAPLE GLAZED SALMON WITH CUCUMBER SALAD

INGREDIENTS:

2 skin-on salmon fillets
4 tbsp maple syrup
1 tbsp soy sauce
3 tbsp lime juice

FOR THE TOPPING:

½ cucumber, cut in half, seeds removed and sliced
Small bunch coriander, chopped
1 red chilli, sliced
1 tsp sesame oil
1 tbsp rice vinegar
2 tsp soy sauce
1 tsp lime juice
1 tsp black or white sesame seeds
Pinch caster sugar

Combine the maple syrup, soy sauce and lime juice, reserving two tablespoons for brushing the salmon. Use the remaining marinade on the salmon, placing it in a bowl flesh side down and making sure it is well coated. Set aside to marinate for 20 minutes.

METHOD:



1. Combine the cucumber, coriander and red chilli in a bowl. Set aside.
2. Combine the sesame oil, rice vinegar, soy sauce, lime juice and caster sugar. Add to the cucumber salad and stir in the sesame seeds.
3. Light two burners on the Jupiter Outback BBQ and set the heat to medium.

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METHOD CONTINUED:



4. Pat the salmon skin dry and place it skin-side down on the grill and close the lid. Cook for around 10 minutes (cooking time will depend on the thickness and shape of the fillets), or until cooked through.
5. Serve with the salad.