Cookie Cutter Salmon

1 large salmon fillet

1 cup soy sauce

½ teaspoon ground ginger

1 teaspoon minced garlic

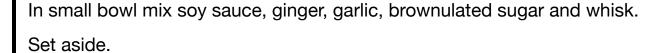
½ tablespoon brownulated sugar

½ cup chopped green onion

3 or 4 sprigs of basil

Salt & pepper to taste

1 X-large round cookie cutter



Use cookie cutter to make rounded fillets.

Line bottom of broiling pan with foil and place fillets in pan.

Baste with Soy mixture and salt & pepper to taste.

Broil for 5 to 6 minutes depending on your oven.

Remove from oven and let rest for 1 minute. Garnish with chopped fresh basil and green onion. Makes 6-8 fillets.

