

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

In small bowl mix soy sauce, ginger, garlic, brownulated sugar and whisk.
Set aside.

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.