



RECIPE COURTESY OF CHEF ANNE THORNTON



Salmon Yakitori

MERCHANTS

Soy sauce, miso paste, honey, sesame oil, black sesame seeds, pickled ginger, and wasabi from **Monsieur Marcel Gourmet Market**

Produce from **Farm Boy Produce & Farm Fresh Produce**

Salmon from **Monsieur Marcel's Seafood Market**

INGREDIENTS

1 Salmon Loin

Miso Glaze

4 cups soy sauce
½ cup white miso paste
¼ cup honey
2 tablespoons grated garlic
2 tablespoons grated ginger
2 tablespoons orange juice
1 tablespoon orange zest
1 cup sesame oil

Garnish

1 bunch scallions
Black sesame seeds
Togarishi spice
Pickles
Ginger
Wasabi
Micro basil or micro cilantro

For more information and tips check out @FarmersMarketLA.

@ChefAnneThornton





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INSTRUCTIONS

For miso glaze, combine soy sauce, miso paste, ginger, garlic, orange juice, orange zest, and honey into blender and start on low speed. Slowly add sesame oil for easy emulsification.

Cut salmon into 2 x 2 x 1 pieces. Square but flat. Each skewer gets one piece of raw salmon, and 1.5 inch scallion piece. Dress salmon and scallion with miso glaze and season with salt.

Heat a grill pan over high, and brush grate with oil, and cook them, turning once they are ready when the scallions are a bit charred, and the salmon is about medium 7-8 mins.

Garnish with more miso glaze and microgreens, plate with pickled ginger and wasabi.

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