

Sockeye Salmon Sauces

Sauce One:

Combine equal amounts of:

- freshly ground ginger
- wheat free Tamari soy sauce
- honey

Marinate salmon before cooking in the oven or on the barbeque.

Sauce Two:

Combine:

- 3 Tbsp Organic Mayonnaise
- 1 Tbsp of maple syrup
- 1 Tbsp freshly ground Parmesan or Reggano cheese
- 1 tsp lemon juice
- 1 tsp dill
- 1 tsp curry

Apply to salmon before baking.