

Salmon Fettuccini Ring

Compliments of Susan Ovenden

4 x 6 oz. fillets
fettuccini (4 servings)
2 cups fresh spinach

Use deboned skin on fillet(s) for best results. Marinade salmon immersed for 6 hours in:

1 cup soya sauce
1 cup water
½ cup rye whiskey
5 Tbsp brown sugar
1 Tbsp grated ginger
3 Tbsp grated garlic

Barbecue salmon with skin side down, and flip after 4 minutes, leaving the skin on the barbecue – cook until done. Garnish the salmon with sesame seeds.

Cook fettuccini as directed, toss with butter and parmesan cheese.

Place in ring around plate. Steam fresh spinach, place in center of ring.

Top spinach with prepared salmon.

