

A Recipe From *tikkido*

Best Grilled Salmon Marinade

<https://tikkido.com/blog/grilled-salmon-marinade>

Salmon Marinade:

- 1 cup soy sauce
- 1 teaspoon sesame oil
- ¼ cup honey

Instructions:

1. Mix marinade ingredients together. Let salmon marinate for at least 30 minutes. (Can be marinated overnight.)
2. Grill salmon approximately 8 minutes for each inch of thickness, turning once in the middle of grilling.

Instant Pot Variation:

1. Place marinade ingredients in instant pot, and stir to combine.
2. Place still frozen salmon in the Instant Pot, close the lid, and set to non-venting.
3. Cook on manual setting for 7 minutes.
4. Quick release and serve.



NOTE: I like the flavor of the grilled version better, but the IP version is quite good, and is a great option for a quick and healthy meal the whole family will enjoy.