

Orange Teriyaki Salmon

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/salmon-teriyaki-recipe-japanese-101>

Ingredients:

- 2 pounds salmon
- 1 filet
- 3/4 cup orange marmalade
- 4 tablespoons butter
- 1/2 cup orange juice
- 3 tablespoons teriyaki sauce bottled
- 6 tablespoons soy sauce
- 1 tablespoon sauce worshershire
- 2 tablespoons vinegar
- 1/4 cup olive oil
- 2 cloves garlic minced
- 1 tablespoon brown sugar
- 1/2 teaspoon liquid smoke
- 1/8 teaspoon ground red pepper
- 1/8 teaspoon ground red pepper
- 1/4 teaspoon red pepper flakes
- black peppercorns several cracks
- 2 tablespoons onion chopped dry, or 1/4 C minced fresh onion
- 3 tablespoons parsley or about 1/2 C fresh

Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 150 milligrams
4. Fat: 32 grams
5. Fiber: 2 grams
6. Protein: 49 grams
7. SaturatedFat: 11 grams
8. Sodium: 2150 milligrams

9. Sugar: 44 grams

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