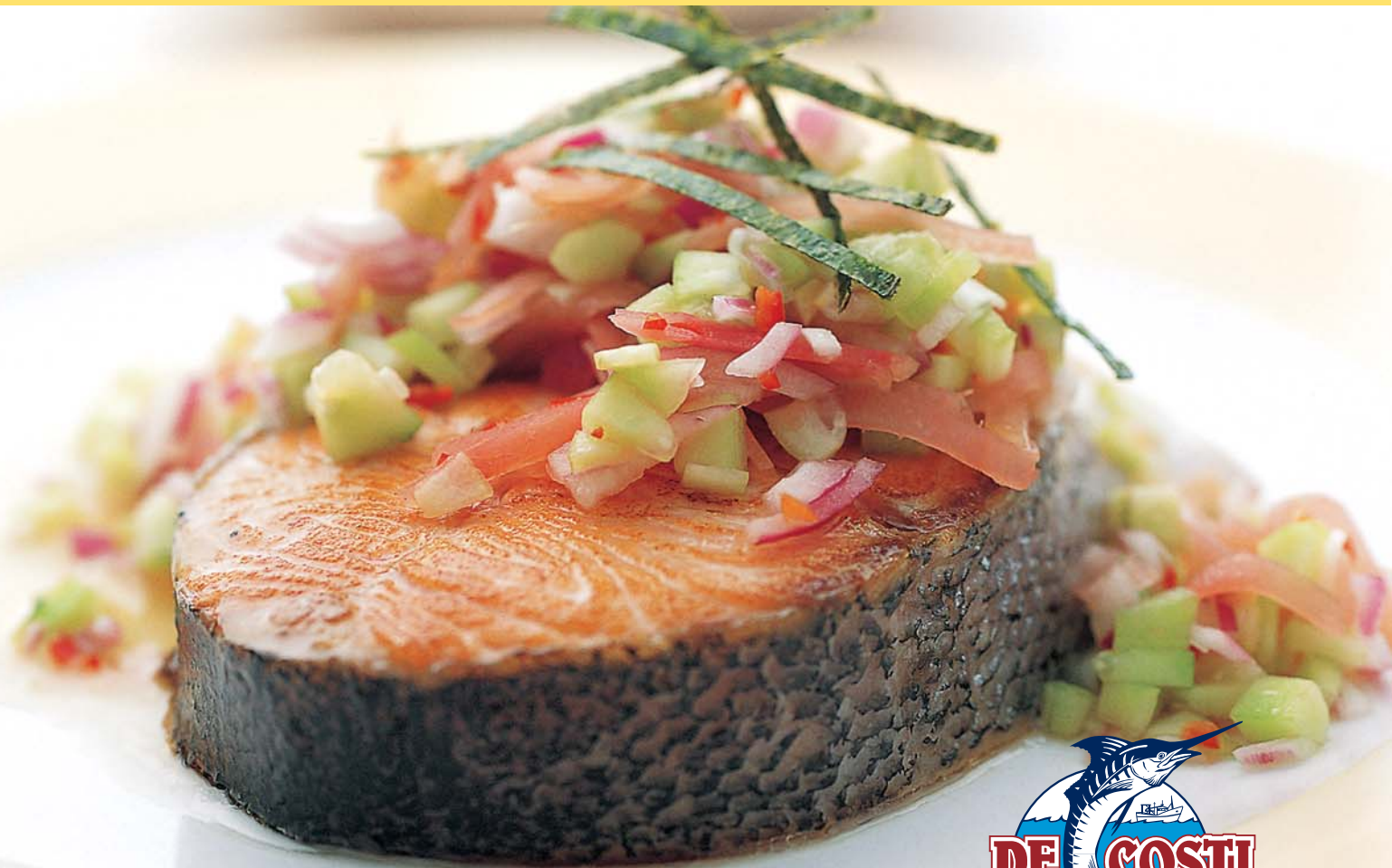


barbecued salmon cutlets with sweet cucumber dressing

summer



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EST 1981. SYDNEY FISH MARKETS PYRMONT

Barbecued salmon cutlets with sweet cucumber dressing

Serves 4

2 small Lebanese (short) cucumbers, peeled, deseeded and finely diced
1 red onion, finely chopped
1 red chilli, finely chopped
2 tablespoons pickled ginger, shredded
2 tablespoons rice vinegar
1/2 teaspoon sesame oil
4 salmon cutlets
1 sheet toasted nori (dried seaweed), cut into thin strips

Fish substitution

ocean trout cutlets, blue-eye cod cutlets.

Combine the cucumber, onion, chilli, ginger, rice vinegar and sesame oil in a bowl, cover and stand at room temperature while you cook the salmon cutlets.

Preheat a barbecue flatplate and lightly brush it with oil.
Cook the salmon on the barbecue for about 2 minutes on each side, or until cooked as desired. Be careful you do not overcook the fish or it will be dry - it should be still just pink in the centre.

Serve the salmon topped with the cucumber dressing, then sprinkle with strips of toasted nori. Serve with steamed rice.

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