

Bacon and Teriyaki Salmon Skewers (seafood)

Prep: 20 mins. **Cook:** 12 mins. **Serves:** 4–6

Ingredients

½ cup teriyaki sauce
2 tbsp honey
1 tbsp soy sauce
1 tbsp fresh lime juice
1 garlic clove, minced
1½ lbs. skinless salmon fillet, cut into 1½-inch cubes
8–10 slices thin-cut bacon, cut in half
4 c. fresh pineapple, cut in large chunks
1 tbsp sesame seeds
2 green onions, thinly sliced
salt/pepper, to taste
wooden skewers, soaked in water for 30 minutes



Instructions

1. **Make the glaze:** Combine teriyaki sauce, honey, soy sauce, lime juice, and garlic.
 2. **Marinate the salmon:** Place salmon cubes in half of the glaze and refrigerate for **20–30 minutes**. Reserve the other half for brushing.
 3. Preheat oven to 400 degrees.
Line a baking sheet with foil and place on a wire rack.
 4. Weave a slice of bacon on the skewer, followed by pineapple and the salmon cubes. Then place the skewer on the baking sheet. Repeat the process until all the skewers are done.
 5. Brush each skewer with teriyaki sauce, then bake for 5-7 minutes until the bacon is crisp and salmon is just cooked.
 6. Sprinkle with sesame seeds and sliced green onions. Serve with warm teriyaki sauce.
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