

Teriyaki Salmon

Serves: 6-8 people | **Cook Time:** 25 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch Dutch oven with lid
- Sharp knife and cutting board
- Small bowl for sauce
- Tongs for handling fish

Ingredients:

Ingredient	Amount	Notes
Salmon fillets	3 lbs	Cut into portions
Soy sauce	1/3 cup	Low-sodium preferred
Brown sugar	1/4 cup	Packed
Rice vinegar	3 tbsp	Or white vinegar
Fresh ginger	2 tbsp, minced	Or 1 tsp ground
Garlic	4 cloves, minced	Fresh only
Sesame oil	1 tbsp	Toasted variety
Cornstarch	1 tbsp	For thickening
Bell peppers	2 large, sliced	Mixed colors
Zucchini	2 medium, sliced	Quarter-inch rounds
Vegetable oil	2 tbsp	For cooking
Green onions	3, chopped	For garnish
Sesame seeds	2 tbsp	For garnish

Complete Cooking Steps:

Step 1: Set up and Make Teriyaki Sauce

Set up 22 coals, with 8 on top and 14 on bottom, to achieve a temperature of 375°F.

In a small bowl, whisk soy sauce, brown sugar, rice vinegar, minced ginger, garlic, sesame oil, and cornstarch until smooth.

Step 2: Cook Vegetables

Heat the vegetable oil in a Dutch oven until it shimmers.

Add sliced bell peppers and zucchini, cooking for 6-8 minutes while stirring occasionally, until the vegetables are crisp-tender.

Step 3: Add Salmon

Place salmon fillets in the empty space of the Dutch oven, skin-side down if using skin-on fillets.

Cook 3-4 minutes without moving to develop a good sear on the bottom.

Step 4: Glaze and Finish

Carefully flip the salmon fillets and pour the teriyaki sauce over the fish and vegetables.

Cover and cook for 5-8 more minutes, until the salmon flakes easily with a fork and the sauce has thickened.

Step 5: Garnish and Serve

Remove from heat and garnish with chopped green onions and sesame seeds.

Serve immediately while the salmon is hot and vegetables are crisp-tender.

Serving Suggestions:

- Serve over steamed rice or noodles
- Great with Asian-inspired side dishes
- Perfect healthy camping meal
- Light and flavorful dinner option