



# TAIT FARM FOODS

## SESAME TERIYAKI BAKED SALMON

4 portions of salmon fillet (or 4 salmon steaks)  
½ C. Tait Farm Raspberry Teriyaki Sauce  
1 Tbs. (heaping) sesame seeds  
1 small clove of garlic, minced  
1/8 tsp. cayenne pepper

- ~ Mix together the Teriyaki Sauce, sesame seeds, garlic and cayenne.
- ~ Place the salmon steaks in an oiled, shallow baking dish. Pour the sauce over the salmon.
- ~ Bake uncovered at 350 degrees for 15 minutes or until the salmon is cooked through. It may take longer, depending on the thickness of the fish.