



Black Honey Salmon Skewers & Citrus-Clove Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

4 Servings

- 24 oz salmon fillet
- 2 cups short grain rice
- 2 cups water
- 1/2 cup honey
- 1/4 cup balsamic vinegar
- 1/4 cup olive oil
- 2 lemons
- 1 lime
- 1 TBS whole cloves
- 1 TBS black sesame seeds
- 2 tsp roasted garlic (minced)
- cheesecloth
- 12 bamboo skewers

Instructions

For Citrus-Clove Rice:

1. Slice citrus zest off in large pieces.
2. Mix zest with cloves and form a satchel using the cheesecloth.
3. Rinse rice until water runs clear.
4. Combine equal parts rice and water along with zest-clove satchel in a pot and

bring to a boil.

5. Cover pot and decrease heat to low.
6. Cook for 15 minutes then remove from heat. Discard satchel.
7. Slowly add 1 tsp of minced garlic and juice from citrus to rice and fan while mixing, as you would sushi rice
8. Serve.

For Black Honey:

1. Combine honey and balsamic vinegar in a saucepan.
2. Reduce over low heat until mixture is once again the consistency of honey.
3. Cool and serve.

For Salmon Skewers:

1. Soak bamboo skewers for 30 minutes.
2. Cut salmon fillet into 1 inch cubes.
3. Pour olive oil, black sesame seeds, 1 tsp minced garlic and 1/4 cup black honey over salmon cubes.
4. Thread salmon cubes onto skewers.
5. Cook salmon on grill or under a broiler until firm.
6. Remove from heat and serve.