

1 Large Salmon to fit a baking pan tray (usually the one I get is about  $\frac{3}{4}$  to 1 inch thick)

$\frac{1}{2}$  Onion

1 Large Tomato

Regular Mayonaise

1 8 oz. (I believe) Kikoman Teriyaki Sauce (you can buy this at Ralphs or Vons)

Pre heat your oven at 350 degrees

Prep the Salmon with light seasoning (salt, pepper, garlic salt, paprika – whatever you prefer and like on your fish)

Cut up the tomatoes and onions in thin round slices so that you can lay them flat on the salmon. I usually put the flat onion slices first then the tomatoes on top.

Spread a layer of Mayo to cover the entire salmon

Place in the oven for 25 minutes

Remove Salmon from the oven. It should be sizzling and parts of the mayo may already be lightly browning.

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Then pour the entire bottle of Kikoman Teriyaki sauce over the entire salmon to cover the dish.

Place in the oven for 20-25 minutes.

If at 20 minutes the teriyaki sauce on top is starting to crisp or darken on the sides, take it out of the oven.

to cool and then ready to serve! FN