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Teriyaki Salmon Skewers with Bacon and Pineapple

One skewer has all the flavors and textures you can imagine—salty, sweet, savory, tangy, silky, crisp and fresh. Once you learn how simple it is to throw together a perfect teriyaki sauce, you will never go back to the commercial bottles. Mirin is a very mild, sweet Japanese rice wine. Use only top quality salmon for the best results. Weaving the bacon and assorted ingredients together on the skewer looks nice, but it also secures the bacon on the skewer more solidly and helps to distribute the flavor and fat evenly.

Makes 20 skewers

½ cup soy sauce
2 tablespoons mirin
2 tablespoons rice wine vinegar
2 tablespoons light brown sugar
1 tablespoon minced ginger
1½ pounds salmon fillet, skin and pin bones removed, cut into 1-inch cubes
Salt
1 fresh pineapple, peeled, cored, and cut into 2-inch cubes (about 5 cups)
10 slices thick-cut bacon, cut in half crosswise, par-cooked (recipe follows)
20 bamboo skewers

Combine the soy sauce, mirin, vinegar, brown sugar, and ginger in a small saucepan. Bring to a boil over high heat, then simmer over medium-low heat until the sauce has reduced by half, about 10 minutes. Pour half of the sauce into a small serving dish.

Preheat oven to 400°F

Line a baking sheet with foil and place a wire rack on top. Season the salmon cubes well with salt. Weave a slice of bacon onto each bamboo skewer pineapple and salmon cubes, finishing with a cube of salmon. Place the skewer on the rack and repeat with the remaining ingredients and skewers.



Brush each skewer with teriyaki sauce. Bake the glazed skewers until the bacon is crisp and the salmon is just cooked through, 5-7 minutes.

Serve warm with the reserved bowl of teriyaki sauce and toasted sesame seeds (optional) alongside.

Par-cooked Bacon:

Place two layers of paper towels on a microwave-safe plate. Lay desired amount of bacon in a single layer on top of paper towels and cover with 2 additional paper towels. Microwave bacon for 2-2½ minutes, or 30 seconds per slice.

