



THE SCOTCH MALT  
WHISKY SOCIETY



## JAMES FREEMAN'S SOCIETY WHISKY AND SOY 'TERIYAKI' GLAZE

*Whisky and soy can also be used on the barbecue giving a 'teriyaki' style finish. Try with salmon or any thick cut piece of fish. Mixed fish skewers are ideal, making turning easy and enabling the use of king prawns or scallops.*

### **Ingredients:**

75ml soy sauce  
2 tbsp society smoky whisky (Our 10.208, 13 year old Islay works for this )  
1 tbsp rice wine vinegar  
1 tbsp brown sugar  
1 tbsp honey  
2 tbsp water  
1 teaspoon cornflour

### **Procedure:**

1. Mix all ingredients except the cornflour and water together and bring to the boil.
2. In a separate bowl, mix the cornflour and water then add to the other sauce.  
Whisk your ingredients to prevent lumps forming while boiling to cook out the cornflour. This can then be used as a glaze for cooking your fish on the barbecue.

*Salmon could be marinated in soy and chilli for a couple of hours before this process. Serve with a simple salad with thinly sliced peppers, spring onions and beansprouts. Burgers will also work well with the glaze or you could pierce your burgers with a skewer and simply pour a little whisky over them before placing on the barbecue which will accelerate the flame and help give that charred exterior whilst also enhancing the flavour.*

## JAMES FREEMAN'S SHELLFISH AND PEATED WHISKY

*Shellfish will also work well with a smoky whisky. Try putting mussels on the barbecue until they are open, then eat paired with a smoky whisky. Oysters too, served raw will pair beautifully with a smoky whisky. Use anything from Lightly peated through to Heavily Peated or try our Oily & Coastal flavour profile.*

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