

Your Favorite Grilled Salmon

Ingredients

2 pounds Fresh Salmon Fillet
1/2 cup Peanut Oil
4 tbsp Soy Sauce
4 tbsp Balsamic Vinegar
4 tbsp Green Onions, chopped
3 tsp Brown Sugar
2 cloves Garlic, minced
1 1/2 tsp ground Ginger
2 tsp crushed Red Pepper flaks, more or less if desired
1 tsp Sesame Oil

Directions

Combine peanut oil, soy sauce, vinegar, green onions, brown sugar, garlic, ginger, red pepper flakes, and sesame oil. Whisk well and pour over fish in a plastic bag. Seal bag and marinate the fish for 2 to 6 hours.

Grease grill racks by brushing lightly with oil. Preheat grill. Grill fish for 10 minutes per inch of thickness. Turn fish once halfway through grilling. Fish is done when flakes easily with a fork.

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