

# Grilled Marinated Salmon

## Ingredients

2 lbs Salmon Fillet	1 1/2 tsp ground Ginger
1/3 cup Extra Virgin Olive Oil	1 tsp Crushed Red Pepper
5 tbsp Soy Sauce	2 Green onions, chopped
4 tbsp Balsamic Vinegar	3 cloves Garlic, minced
3 tbsp Honey	
3 tsp Brown Sugar	

## Directions

In a medium bowl, combine all ingredients except salmon. Whisk together well. Place salmon in a large resealable plastic bag. Pour marinade over salmon and marinate for up to 8 hours.

Lightly oil grill grates. Pre-heat grill to medium heat. Grill for 10-15 minutes per inch of thickness, depending on the fish and your grill. Fish will flake easily with a fork when done.

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