

# Balsamic, Soy & Honey Glazed King Salmon

## Ingredients

1 lb King Salmon Fillet, skin on  
3 tbsp Balsamic Vinegar  
1/4 cup Vegetable Oil  
2 tbsp Brown Sugar  
1 tbsp Honey  
2 1/2 tbsp Soy Sauce

## Directions

Whisk oil, vinegar, sugar, honey & soy sauce until well mixed. In a large resealable bag, place salmon. Add marinade and marinate in fridge for 1-3 hours.

Preheat grill to medium high. Reduce heat to medium-low. Remove salmon from bag and discard marinade. Grill salmon, skin side down, 7-11 minutes, or until opaque and fish flakes easily with a fork. Cook time will vary depending on grill and thickness of fish.

Enjoy!

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