

Grilled Alaskan King Salmon with Lime-Butter Sauce

Ingredients

1 lb King Salmon Fillet
Olive Oil
Lime Zest

Lime Butter Sauce:

1 large Garlic Clove, chopped fine
1/4 cup fresh Lime Juice
1 tsp Salt
1/2 tsp Black Pepper
1/4 cup unsalted Butter, melted

Directions

Pre-heat grill. Mix all ingredients for sauce together and set aside.

Sprinkle fish with lime zest and dash of olive oil. Grill salmon just until done, about 5 minutes per side, depending on thickness of your fish and your grill.

Pour lime-butter sauce over salmon just before serving.

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