

Sweet n Sassy Sockeye Salmon

Ingredients

1 1/2 lb salmon fillet, skin off	1 tsp garlic powder
1/4 cup red wine vinegar	2 tsp chopped fresh cilantro
1/4 cup olive oil	1/3 cup packed brown sugar
1/4 cup soy sauce	Salt and pepper to taste
1/4 cup water	
1 tbsp lemon juice	
1/2 tsp red pepper flakes, or to taste	
1 tsp onion powder	

Directions

Place salmon in shallow flat dish and set aside. Combine vinegar, soy, water, oil, lemon juice, onion powder, garlic powder, red pepper, cilantro, and brown sugar in blender. Blend until brown sugar dissolves. Pour marinade over salmon to cover evenly. Cover and refrigerate for at least 2 hours.

Preheat grill to medium high. Use foil to make a tray for salmon. Spray foil with non stick spray and place salmon on it. Pour marinade in a saucepan.

Grill salmon approximately 20 minutes, or until fish is done and flakes easily with a fork. Brush halfway through with remaining marinade.

Heat marinade on stove until reduces and thickens, about 5-10 minutes. Serve with salmon.

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610-670-2500

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