

Marinated Wild Salmon

Ingredients

2 lbs Wild Salmon Fillet	4 cloves garlic, minced
Salt & pepper to taste	3 tbsp white balsamic vinegar
1 tbsp onion powder	2 tbsp white sugar
1 tsp crushed red pepper flakes	2 tbsp chopped green onions
1/4 cup olive oil	2 tbsp chopped cilantro
1/4 cup fresh lemon juice	

Directions

Season fillets with salt and pepper, onion powder and red pepper flakes. Set aside in baking dish.

In a medium bowl, mix together olive oil, lemon juice, garlic, balsamic vinegar, sugar, green onions and cilantro. Pour marinade over salmon. Cover and refrigerate 1-6 hours.

Preheat grill to high heat. Make a foil tray out of aluminum foil and spray with non-stick cooking spray. Remove salmon from marinade and place on foil tray and put on hot grill.

Grill salmon for about 8-10 minutes, depending on thickness of fish. Brush once with marinade halfway through grilling and discard remaining marinade. Salmon is done with flakes easily with a fork.

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