



*Lindsey, Heather, Papa and Traci*

## *Grilled Alaska Salmon*

*Lindsey Pilarczyk*

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|--------------------------|---------------------------|
| 8 (4 oz.) salmon fillets | 2 cloves garlic, minced   |
| ½ cup peanut oil         | 1 ½ tsp. ground ginger    |
| 4 Tbsp. soy sauce        | 2 tsp. crushed red pepper |
| 4 Tbsp. balsamic vinegar | 1 tsp. sesame oil         |
| 4 Tbsp. green onions     | ½ tsp. salt               |
| 3 tsp. brown sugar       |                           |

Place salmon fillets in medium glass dish. In a separate medium bowl, combine peanut oil, soy sauce, vinegar, green onions, brown sugar, garlic, ginger, red pepper flakes, sesame oil, and salt. Whisk together well and pour over fish. Cover and marinate in refrigerator for 4 to 6 hours.

Grill fillets 5 inches from coals for 10 minutes per inch of thickness or until fish flakes with a fork. Turn over half way through cooking.