



## Joe's Fresh Wild-Caught Surefire Salmon

Serves 8

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

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

Grill the fillets on direct/medium heat for 10 minutes skin side down, then turn over for 1 to 2 minutes of cooking on the flesh side. The Joe's Surefire Norwegian King Salmon should just flake with a fork.