

Joe’s Fresh Wild-Caught Surefire Salmon





Instructions

1. Place salmon fillets in a medium, non-porous glass dish.
2. 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.
3. Pour over fish. Cover and marinate the fish in the refrigerator for 4 to 6 hours
4. 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.
5. No grill? Winter weather? Bake at 375°F for 15 minutes, check for flakiness. Joe's Surefire Salmon should just flake with a fork

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