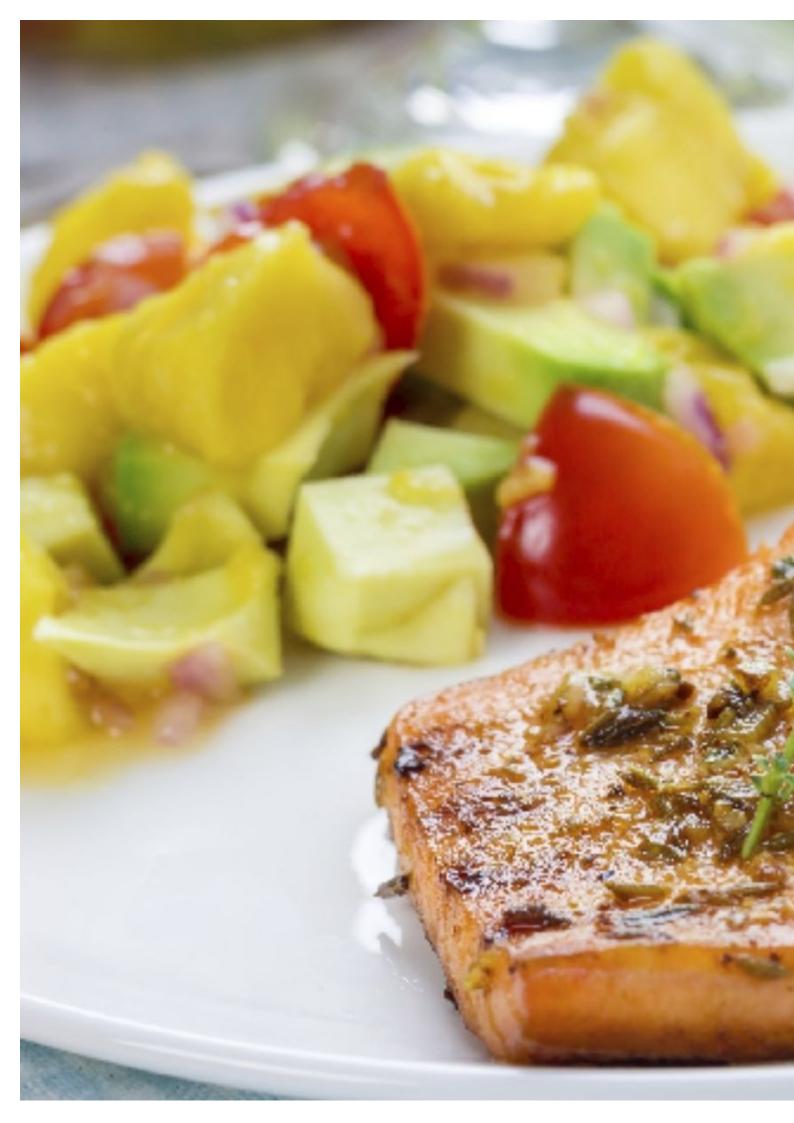
Joe's Fresh Wild-Caught Surefire Salmon





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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