

Firecracker Grilled Alaska Salmon

Oscar · 29/09/2024



Prep Time

6 hrs

Difficult

Medium

Servings

6 hrs 40 mins

Description

These are salmon fillets in a tasty tangy sauce with a little heat. Serve with rice and a simple stirfry of baby corn, shiitake mushrooms, and snow peas.

Ingredients

- 8 (4 ounce) fillets salmon - ½ cup peanut oil - 4 tablespoons soy sauce - 4 tablespoons balsamic vinegar - 4 tablespoons green onions
- chopped - 3 teaspoons brown sugar - 2 cloves garlic
- minced - 1 ½ teaspoons ground ginger - 2 teaspoons crushed red pepper flakes - 1 teaspoon sesame oil - ½ teaspoon salt

Instructions

1. Place salmon filets in a medium
2. nonporous glass dish. In a separate medium bowl
3. combine the peanut oil
4. soy sauce
5. vinegar
6. green onions
7. brown sugar
8. garlic
9. ginger
10. red pepper flakes
11. sesame oil and salt. Whisk together well
12. and pour over the fish. Cover and marinate the fish in the refrigerator for 4 to 6 hours. Prepare an outdoor grill with coals about 5 inches from the grate
13. and lightly oil the grate. Grill the fillets 5 inches from coals for 10 minutes per inch of thickness
14. measured at the thickest part
15. or until fish just flakes with a fork. Turn over halfway through cooking.