

Grilled Salmon with Maple Syrup and Soy Sauce

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

55 mins

Description

This is a quick and tasty salmon recipe with maple syrup and soy sauce with almost no cleanup required. Serve with brown rice and steamed pea pods.

Ingredients

- - 3 tablespoons soy sauce - 2 tablespoons pure maple syrup - 1 clove garlic
- minced - 2 teaspoons minced fresh ginger root - ½ teaspoon freshly ground black pepper - ½ teaspoon salt
- 2 (5 ounce) salmon fillets

Instructions

1. Combine soy sauce
2. maple syrup
3. garlic
4. ginger
5. pepper
6. and salt in a shallow container with a tight-fitting lid. Place salmon
7. flesh-side down
8. in the container and seal. Marinate in the refrigerator for 30 minutes. Preheat an outdoor grill for high heat and lightly oil the grate. Once heated
9. turn down one side to low heat. Place salmon
10. skin-side down
11. over low heat on the preheated grill and close the lid. Allow to cook
12. basting once with reserved marinade
13. until easily flaked with a fork
14. about 20 minutes. Salmon will easily remove from the grill by sliding a spatula between salmon and the skin.
Recipe Tip For easier cleanup
15. place aluminum foil under the salmon on the grill. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.