

Barbecue Salmon

Prep Time: approx. 60 Minutes.

Cook Time: approx. 15 Minutes.

Ready in approx. 1 Hour 15 Minutes.

Makes 4 servings.



	salmon/fish fillets or steaks	
1/2 cup	vegetable oil	120 ml
1/2 cup	soy sauce or teriyaki sauce	120 ml
1 cup	wine (dry white or red)	240 ml
3 Tbsp	lemon juice	45 ml
1/4 cup	chopped onions	60 ml
6	garlic cloves, crushed	6
4	thin slices ginger (or 1/4 tsp dry ground)	4
1/4 cup	honey (or maple syrup)	60 ml

Directions

- 1** Mix ingredients and pour over salmon. Cover salmon in flat container or heavy plastic bag. Marinate 30 - 60 minutes in refrigerator.
- 2** Preheat barbecue on high. Oil grill.
- 3** Put salmon skin side down on grill if using fillets. (Fillets can also be put on soaked cedar planks.) If using steaks arrange on foil sheets or soaked cedar planks. Close barbecue lid and reduce heat to medium. Cook for 10 - 15 minutes per inch thickness.
- 4** While fish is cooking transfer marinade to saucepan and reduce to half over medium heat.
- 5** When fish is finished cooking, lift off of skin using spatula or flipper and transfer to serving platter. Pour remaining marinade sauce over fish or serve separately with meal.

Recipe courtesy of Bill H. at Head Office