

Grilled Sweet & Sour Strawberry Salmon

- Serving size: 4
- Prep time: 25 minutes
- Cook time: 10 minutes
- Total time: 35 minutes

INGREDIENTS

- 1x fillet (or 4 portions) of Wild Alaskan Sockeye salmon
- $\frac{2}{3}$ cup white vinegar
- $\frac{1}{2}$ cup sugar
- 1 cup strawberries diced
- Olive oil
- Salt and pepper

Equipment you'll need:

- Small saucepan
- Measuring cup
- Knife and cutting board
- Small bowl
- Spoon or whisk
- Pastry brush or spoon

INSTRUCTIONS

For the Strawberry Sweet & Sour sauce:

- 1) Combine vinegar, sugar, and strawberries in sauce pot
- 2) Simmer, occasionally stirring to prevent caramelization, for 20 minutes until thick
- 3) Transfer to bowl and cool
- 4) While the sweet and sour sauce is cooling, warm grill to 400 degrees Fahrenheit and begin to prep salmon

For the salmon:

- 1) Add a pinch of salt and pepper and a light drizzle of oil across the thawed wild sockeye salmon
- 2) Place fillet (or portions) skin side down on grill and top the flesh of the salmon with the strawberry sweet and sour sauce using a pastry brush or spoon
- 3) Close the grill lid and let the fillet cook for 12-15 minutes (5-8 minutes for portions)
- 4) Remove from the grill and enjoy!