

Prima Olive's Balsamic Glazed Salmon Filets

Serves 4 (8oz ea) or 8(4 oz ea) portions

Marinade:

2 TBL fresh ginger, grated
1 1/2 TBL Prima Olive's
Honey Ginger Balsamic
3 1/2 TBL low sodium soy
sauce

3 1/2 TBL Prima Olive's
Toasted Sesame Oil or Arbequina Extra Virgin Olive Oil
juice of one medium lemon



Preparation:

1. Cut salmon filets into desired sizes
2. Heat up grill, while heating brush rack with olive oil to prevent from sticking.
3. Mix all ingredients in a small bowl and divide in half.
4. Put salmon on a plate, skin side down. Drizzle half of the marinade on top of salmon. Marinade 20 minutes.
5. Place salmon on the hot grill, skin side down, discard used marinade.

6. Grill for 6 minutes. Turn over and grill for another 6 minutes until salmon turns slightly brown on outside, but pink in the middle.
7. Remove salmon from the grill and remove skin if you wish. Place on a plate.
8. Spoon remaining marinade and serve.