



Asian Grilled Salmon

BAREFOOT CONTESSA

INGREDIENTS:

- * 2 lbs. Fresh salmon filet (skin on)
- * 1 bottle Asian Salmon Marinade

DIRECTIONS:

1. Heat the grill.
2. Take 2 fresh salmon filet and cut across in half.
3. Place on a plate and pour 1/2 the marinade over it.
4. Allow it to sit for 10 minutes.
5. When the grill is hot, brush with oil to prevent sticking.
6. Place the salmon (skin side down) on the grill and cook for 4 to 5 minutes.
7. Turn carefully with a spatula and grill for 4 to 5 more minutes.
8. When the salmon is almost done, flip on a plate.
9. Spoon on fresh marinade, and cover tightly with aluminum foil.
10. Allow to rest for 10 minutes, cut the pieces in half and serve.

