



Simple Salmon

Prep Time: 5 mins **People:** Serves 6 **Grilling Time:** 10 to 12 mins **Marinating Time:** 15 to 30 mins

INGREDIENTS

Marinade

¼ cup / 60 milliliters extra-virgin olive oil

¼ cup / 60 milliliters soy sauce

¼ cup / 60 milliliters Dijon mustard

3 tablespoons prepared horseradish

2 tablespoons packed light brown sugar

1 teaspoon rice vinegar

6 salmon fillets (with skin), each 170 to 230
Grams (6 to 8 ounces) and 2.5cm (1 inch) thick,
pin bones removed

INSTRUCTIONS

- 01 In a medium bowl whisk the marinade ingredients until smooth. Pour ⅓ cup of the marinade into a small bowl and set aside.
- 02 Place the fillets in a large, resealable plastic bag and pour in the marinade from the medium bowl. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and refrigerate for 15 to 30 minutes.
- 03 Prepare the grill for direct cooking over high heat (350° to 450°F, 175° to 230°C).
- 04 Remove the fillets from the bag and discard the marinade in the bag. Grill the fillets, flesh side down first, over direct high heat, with the lid closed, until you can lift the fillets off the grate with tongs without sticking, 6 to 7 minutes. Turn the fillets over, brush with the reserved marinade, and continue cooking to your desired doneness, 2 to 3 minutes more for medium rare. Slide a spatula between the skin and flesh and transfer the fillets to serving plates. Serve warm.