

Grilled Salmon with Maple Glaze

INGREDIENTS

¾ cup pure maple syrup
1/3 cup balsamic vinegar
1/3 cup olive oil
4 garlic cloves peeled and minced
dash + hot red pepper flakes to taste
salt to taste
scallions chopped
1 (3 lb) side of salmon, skin on, boned

DIRECTIONS

1. Mix all ingredients together and place in large ziplock or pyrex dish. Place salmon in ziplock or pyrex dish. Pour mixture over and let marinate for a couple of hours.
2. Prepare charcoal fire or gas grill to HOT, 500 degrees
3. Place salmon skin side down on grill with foil sprayed with oil, under salmon. Reserve marinade. Bake at 500 degrees for 12 minutes or until a bit opaque and flaky. Remove from grill, let salmon rest for 10 minutes, covered loosely.
4. While salmon is resting, take remaining marinade and bring to rolling boil for 5 minutes. Before serving, spoon maple glaze over salmon and serve.

