

Asian Grilled Salmon



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4 salmon filets, boned, skinned

1/4c soy sauce, low sodium

2T Dijon mustard

2T olive oil

2 garlic cloves, minced

1t sesame seeds, toasted

2 green onions, thinly sliced

Whisk together mustard, soy sauce, olive oil and garlic in small bowl. Liberally brush salmon with marinade and allow to sit for 10~15 minutes.

Spray grill grates or grilling basket with non~stick cooking spray and preheat grill to medium~high heat. Grill salmon 10 minutes for each 1" of thickness. Turn once, half way through grilling.

Garnish with toasted sesame seeds, green onions and serve with additional marinade for dipping.

Note:

I like to make extra marinade and add it to rice the last 10 minutes of cooking ~ or brush veggies with marinade and grill with the salmon.

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Debbie Spangler ~ Certified Personal Chef

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