



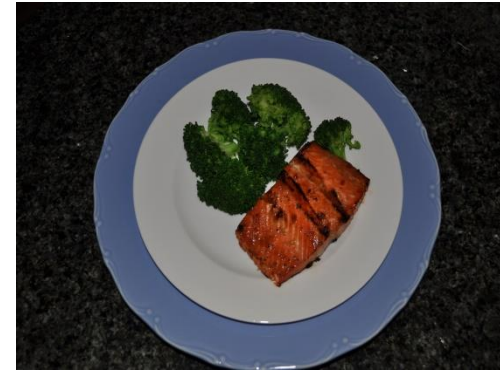
Maple Grilled Salmon

Ingredients

- 1/3 cup maple syrup
- 1/4 cup soy sauce
- 1 Tbs sesame oil
- 2 cloves garlic, crushed
- 1/2 tsp ground black pepper
- 1/2 tsp grated ginger (optional)
- 4-6 salmon fillets or steaks, about 1/4 lb each, 1" thick

Directions

Combine maple syrup, soy sauce, sesame oil, garlic, pepper, and ginger. Whisk until well combined. Place salmon and marinade in a zip lock bag, toss to combine. Seal the bag and refrigerate for 30-45 minutes, turning bag over halfway. Preheat grill to medium/high heat. Remove salmon to platter and reserve marinade. Oil the grates of the grill (dip a paper towel in oil and use tongs). Grill salmon (skin side down if using fillets) over medium/high heat, about 4 minutes per side. Flip salmon over and continue grilling until salmon is flaky. To make the maple glaze, transfer the reserved marinade to a small pan and boil it down over high heat whisking constantly for 3-4 minutes, or until it starts to thicken. Brush grilled salmon with the glaze if desired.



Adapted From <https://natashaskitchen.com/2016/07/29/grilled-maple-salmon>