



BBQ RECIPE



HOT SHOT GRILLED SALMON

This recipe has Sriracha sauce, which is a spicy hot sauce that originated in Thailand. It's available in most grocery stores.



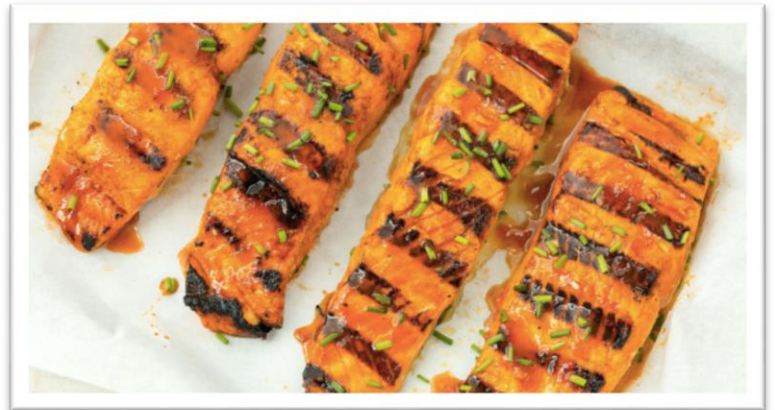
Hot Shot Grilled Salmon

Serves 4

Ingredients:

- 1 cup Sriracha
- Juice of 2 lemons
- 1/4 c. honey
- 4 6-oz. skin-on salmon fillets
- Chopped fresh chives, for garnish

(Note: you can always readjust the amount of Sriracha depending on your desired spice level)



Instructions:

1. To make the marinade, whisk together Sriracha, lemon juice and honey in a large bowl. Reserve 1/2 cup marinade for basting salmon after grilling.
2. Add salmon to a large Ziploc bag or baking dish and pour marinade over salmon. Let it marinate in the refrigerator, 3 hours, or up to overnight.
3. When ready to grill, heat grill to high. Oil grates and add salmon, then baste with marinade and grill for 5 minutes each side or until cooked through.
4. Baste with reserved marinade and garnish with chives.

Nutritional Info (per serving)

Calories: 229 Sodium: 587mg
Total Fat: 8.5g Protein: 26g

Source: www.delish.com