

# Firecracker Grilled Alaska Salmon

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## Servings: 6

*1/2 cup peanut oil  
1/4 cup chopped green onion  
1/4 cup soy sauce  
1/4 cup balsamic vinegar  
2 cloves garlic, minced  
1 tablespoon packed brown sugar  
1 tablespoon crushed red pepper  
1 1/2 teaspoons ground ginger  
1 teaspoon sesame oil  
1/2 teaspoon salt  
6 (4 ounce) one-inch thick salmon fillets  
crushed red pepper (for garnish)*

## Preparation Time: 25 minutes

In a zip-top plastic bag, add the peanut oil, green onion, soy sauce, vinegar, garlic, brown sugar, crushed red pepper, ginger, sesame oil and salt. Seal and shake until mixed well.

Add the salmon and seal the bag, pressing out excess air. Place the bag in a bowl.

Chill, turning the bag occasionally, for four to six hours.

Preheat the grill to medium heat (325 to 375 degrees). Oil the grate.

Grill the salmon until the fish begins to flake with a fork, 4 to 6 minutes per side.

Garnish with red pepper to taste.

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Per Serving (excluding unknown items): 187 Calories; 19g Fat (88.1% calories from fat); 1g Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 866mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fruit; 4 Fat; 0 Other Carbohydrates.