

Pattys Salmon

D Nemeth

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 scallion, minced
2 tablespoons soy sauce
2 tablespoons rice vinegar
1 tablespoon honey
1 teaspoon minced fresh
ginger
salmon*

In a bowl, mix the soy sauce, vinegar, honey and ginger.

Place the salmon in a sealable plastic bag with three tablespoons of the sauce. Let sit for 30 minutes or longer.

Broil for 6 to 10 minutes.

Drizzle the rest of the sauce over the salmon.

Serve.

Per Serving (excluding unknown items): 94 Calories; trace Fat (0.5% calories from fat); 2g Protein; 24g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2061mg Sodium. Exchanges: 1 Vegetable; 1 1/2 Other Carbohydrates.