

Sweet and Spicy Grilled Salmon

1 Tbsp unsalted butter
2 medium shallots, finely chopped
¼ cup fresh lemon juice
1 Tbsp plus 1 tsp brown sugar
1/8 tsp cayenne pepper
1 Tbsp finely chopped ginger
¼ cup red wine vinegar
2 Tbsp soy sauce
2 Tbsp finely chopped cilantro
2 lbs Oregon Troll-Caught Salmon fillets or 4 half pound pieces
Garnish: lemon slices and fresh parsley

In a small saucepan melt butter over medium heat, add shallots and sauté until softened, about 3 minutes. Add remaining ingredients except cilantro and salmon and stir until well combined. Remove from heat and add cilantro. Preheat the barbeque for medium heat for grilling. Baste the salmon fillets liberally with the sauce on both sides.

Grill the fillets about 3 inches from the flame for 7-10 minutes on each side, depending on thickness and size. Baste frequently with the remaining marinade. Garnish with lemon slices and parsley.

(Courtesy of Chef Ben Marquez)