

Grilled California-Style Salmon

Yield: 8 servings, 1 fillet each



Ingredients

California BBQ Sauce

OPEN PIT Original Restaurant Recipe Barbecue Sauce

Brown sugar, packed

Fresh parsley, chopped

Orange zest

Gingerroot, freshly grated

Ground ginger

Ground cinnamon

Salmon

Salmon fillets (4 oz. each)

Weights

11 oz.

1-1/2 oz.

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2 lb.

Measures

1 cup

3 Tbsp.

1 Tbsp.

¾ tsp.

½ tsp.

½ tsp.

1/8 tsp.

8 each

Directions

CALIFORNIA BBQ Sauce: Bring all ingredients to boil in saucepan on medium heat, stirring frequently; simmer on medium-low 2 min., stirring constantly. Remove from heat.

FOR each serving: Grill fish on medium-high heat 3 to 4 min. on each side or until fish flakes easily with fork, brushing with 1 Tbsp. of the California BBQ Sauce after turning. Remove from grill; turn over. Brush with 1 Tbsp. of the remaining California BBQ Sauce.

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