



Maple Glazed Salmon with Pineapple Salsa

Serves 4

Ingredients

- 4 - 6 oz salmon fillets (skin on)

Marinade

- 1 tablespoon maple syrup
- 1 tablespoon teriyaki sauce
- 1 tablespoon pineapple juice
- 1 teaspoon minced fresh ginger
- 1 clove garlic, mashed
- Pineapple Salsa, recipe follows

Pineapple Salsa

- 1 medium size ripe tomato, chopped into small cubes
- 1/4 cup chopped red bell pepper
- 2 pickled jalapeno pepper slices, deseeded and finely chopped
- 1/2 cup pineapple chunks, fresh or canned
- 1 teaspoon salt
- 1 tablespoon sugar

Place all ingredients in a small, non-reactive saucepan. Simmer over low heat for about 5 minutes. Cool. Refrigerate until ready to serve with the salmon.

Directions

- Place salmon filets in a re-sealable plastic bag.
- Combine marinade ingredients in a non-reactive bowl or measuring cup.
- Pour marinade over filets and refrigerate from 1 to 24 hours.
- In a grill basket sprayed with cooking spray, grill the salmon, skin side down, over hot coals.
- Flip after 2 to 3 minutes and cook for another 1 to 3 minutes, or until desired doneness. Do not overcook.
- Serve with pineapple salsa spooned on the side.