

Grilled Salmon with Lemon Ginger Marmalade

Serves 4 - 6

Ingredients:

½ fresh, wild-caught salmon

Lemon Ginger Marmalade

Salt to taste

Cedar or maple plank for grilling (optional)

Directions:

If using a wood plank, soak ½ hour before using

Preheat grill

Place salmon skin-side down on wood plank or triple-layer of aluminum foil. If using foil, oil lightly. Sprinkle lightly with salt, if desired, and glaze with lemon-ginger marmalade. Cook over indirect heat and remove from grill when just done. Salmon is done cooking when it flakes apart with a fork.