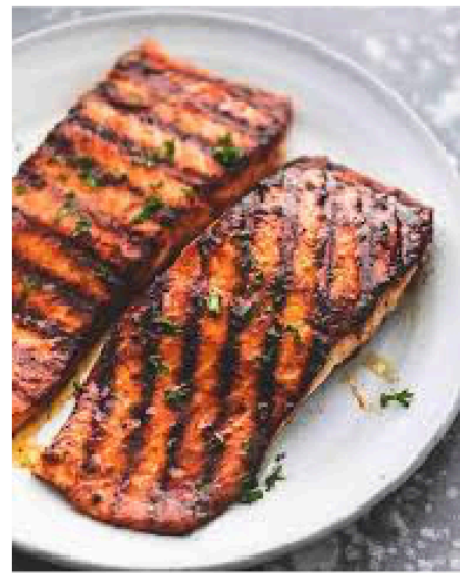


Ferraro's Cucina

Grilled Sockeye Salmon



Ingredients

- 1 3 lb Salmon Fillet
- 1 Tbsp **Olive Oil**
- 1Tbsp **Soy Sauce**
- 2tsp **Worcestershire sauce**
- 1 **Lemon Juiced**
- 1 Tbsp **Honey**
- 1 tsp **Grated fresh Ginger**
- 1/3 Cup **Fresh Basil, chopped**
- 1 Tbsp **Shallots, chopped**

Preparation

- Preheat the grill to medium-low heat.
- Make a pan out of aluminum foil by doubling up layers large enough to hold the fillet. Place fish in skin side down.
- Mix the ingredients and pour over the salmon to let marinate while you preheat the grill, about 20 mins.
- Carry the foil tray on a cookie sheet to the grill and slide the foil tray onto the grill. Cover with the lid and grill for 10 mins per inch of thickness, about 20 mins.
- When you serve the salmon, the skin will stick to the foil, giving you a clean cut.
- Enjoy!

