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Recipes

... Salmon with Balsamic Glaze

Ingredients:

½ cup Balsamic vinegar
½ cup chardonnay or sauvignon blanc
2 T fresh lemon juice
2 T packed dark brown sugar

6 5-6 oz salmon fillets with skin
Olive oil

Preparation:

Combine first 4 ingredients in medium saucepan. Boil until reduced to 1/3 cup, about 17-20 minutes. Season glaze to taste with salt and pepper.

Prepare barbecue (medium high heat). Cover grill with aluminum foil that has been poked with small holes (usually a BBQ fork does the trick) shiny side up. Brush salmon lightly with oil; sprinkle with salt and pepper. Grill salmon, flesh side down first, until just opaque in the center about 5 minutes per side. Transfer salmon to platter. Drizzle glaze over salmon. Serve with a fruit or corn salsa and basmati rice.

Serve With:

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