

Grilled Salmon with Sesame Glaze

MAKES 4 SERVINGS



INGREDIENTS

1 tablespoon tahini (sesame paste)
1/4 cup orange juice
1 teaspoon honey
1 tablespoon lime juice
1/4 teaspoon powdered ginger or
minced ginger root
1 pound salmon filet
Oil for brushing fish

DIRECTIONS

1. Combine tahini, orange juice, honey, lime juice, and ginger in a small sauce pan.
2. Heat over low heat for a few minutes, stirring often until mixture is well blended. Set aside.
3. Meanwhile, cut salmon into 4 serving pieces.
4. Brush lightly with oil.
5. Place salmon on heated grill. Cover and grill fish 5 to 6 inches from medium coals about 4 minutes.
6. Turn fish; brush with glaze; cover and grill about 4 minutes longer or until fish is opaque and flakes easily with fork.



GREEN MOUNTAIN AT FOX RUN

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