

From the kitchen of Winnebago Fishing

Firecracker Grilled Salmon

Now salmon usually does quite well cooked all alone, but try this hot and sassy marinade, which will make this grilled salmon even more delicious. With its zippy ingredients like balsamic vinegar, crushed red peppers, ginger and soy sauce, you can't go wrong. This is one of our favorite recipes, and I hope you enjoy it as well.

INGREDIENTS:

8 fillets of Salmon about 4 ounces each
1/2 cup oil
4 TBSP soy sauce
4 TBSP balsamic vinegar
4 TBSP green onions, chopped
3 tsp brown sugar
2 cloves garlic, minced
1 1/2 tsp ground ginger
2 tsp crushed red pepper flakes
1 tsp sesame oil 1/2 tsp salt

1. Place salmon filets in a medium, glass dish. In a separate medium bowl, combine your oil, soy sauce, vinegar, green onions, brown sugar, garlic, ginger, red pepper flakes, sesame oil and salt. Whisk together well, and pour over the salmon. Cover and marinate in the refrigerator for 4 to 6 hours.
2. Fire up your outdoor grill with the coals about 5 inches from the grate, and lightly oil the grate.
3. Grill the fillets 5 inches from coals about 10 minutes per inch of thickness, measured at the thickest part, turn your fillets over and cook 10 minutes or until the fish flakes with a fork.

Cucumber Sauce

An easy cucumber sauce for your salmon

INGREDIENTS:

1 cucumber, peeled 1/4 teaspoon salt
Dash pepper 1/2 cup heavy cream
2 tablespoons vinegar

Chop cucumber; place in colander to drain thoroughly and sprinkle with salt and pepper. Whip cream until stiff; fold in vinegar and chopped cucumber mixture. Serve this cucumber sauce with your salmon.