



## Grilling with Scott: Salmon to Die For

### Ingredients:

- 2 lbs salmon fillets (cut into 1/2 lb portions)
- Ginger teriyaki (thick) marinade
- 2 tsp ground ginger
- Seasoned salt
- White pepper
- Olive oil

Makes: 4 servings  
Prep Time: 2 - 4 hours  
Cook Time: 12 minutes

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### Directions:

1. Place salmon in a coverable dish.
2. Cover salmon with ginger marinade
3. Pat on top of each fillet 1/2 tsp of ground ginger (more if desired)
4. Sprinkle with seasoned salt and white pepper.
5. Let the marinade do it's magic in the fridge for at least 1 hour.
6. Lightly cover bottom of 9 X 13 pan with olive oil.
7. Preheat broiler.
8. Place salmon under broiler and set timer for 12 minutes.
9. After the 12 minutes - the salmon will have a dark crusted glaze.
10. Remove from pan and serve.

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