

Firecracker Salmon

Create a marinade using the following:

2 tablespoons red pepper flakes

1/2 cup peanut oil

4 tablespoons chopped green onions

4 tablespoons soy sauce

4 tablespoons balsamic vinegar

1 tablespoon sesame oil

3 tablespoons brown sugar

3 tablespoons minced garlic

1 1/2 tablespoons ground ginger

Marinate for 4-6 hours. This will work for 4-8oz fillets.

Cook on grill in aluminum foil. (Cook in marinade and make sure its sealed as it cooks.)