



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Citrus Grilled Salmon

Salmon is one of those healthy-for-us cold water fish loaded with good Omega 3 fatty acids. Make yours really yummy too with this quick and easy recipe. And be sure that you purchase only **wild-caught** salmon!

Serves 4 to 6.

1-1/2 pound wild salmon fillet, skinned

1/3 cup olive oil

2 tablespoons **Fredericksburg Farms Citrus Garlic Bread Dipping Mix**

½ teaspoon kosher salt or sea salt

2 tablespoons **Fredericksburg Farms Sweet Mango Pepper Sauce**

Place the salmon on a baking sheet, skinned side down, cover with plastic wrap and refrigerate until ready to grill.

Combine the olive oil, **Fredericksburg Farms Citrus Garlic Bread Dipping Mix**, salt, and **Fredericksburg Farms Sweet Mango Pepper Sauce** in a jar with tight-fitting lid. Shake to blend well, then set aside for 30 minutes to allow flavors to meld.

Preheat a gas grill to medium heat, or prepare a hardwood charcoal fire in BBQ grill. (Allow flames to cook down to the point where the coals are glowing red, covered by white ash.)

Brush the top of the fish liberally with the olive oil mixture. Place fish on grill, skinned side down and grill for 5 minutes. Turn fish over and baste with the olive oil mixture. Cook an additional 5 minutes. Invert fish, skinned side down, onto baking sheet and cut into desired portions. Drizzle a portion of the remaining olive oil mixture over each serving.