Asian Marinated Salmon

This Asian-inspired salmon recipe is simple to make and is very aromatic and delicious.

Ingredients

Salmon steaks or filets

Tamari or soy sauce

Maple syrup

Granulated garlic

Paprika

Fresh ground black pepper

Utensils

gallon size Ziploc bag

aluminum foil

This dish is seasoned to taste. You can add more or less of the spices, but you should add enough maple syrup to create a glaze. Place the salmon in the Ziploc bag. Add enough tamari or soy sauce and maple syrup to cover the fish. Add the rest of the ingredients. Marinate the fish at least 2 hours, but preferably overnight. Heat the grill. Place each piece of fish on a piece of aluminum foil big enough to fold the ends up and roll the top. There should be a bit of space between the fish and the rolled top of the aluminum foil. You will be creating a foil “boat.” Pour in some of the marinade. You may need to add water. Place the foil boats on the grill and poach the fish until done. Cooking time will depend on the thickness of the fish.