



# Fast Salmon with an Asian Glaze

- 4 (8 ounce) fresh or frozen salmon fillets
- salt to taste
- 1/4 cup rice vinegar
- 2 tablespoons brown sugar
- 1 tablespoon Sriracha
- 2 tablespoons finely grated fresh ginger
- 4 cloves garlic, minced
- 2 tablespoons soy sauce
- 1/2 red pepper, finely diced
- 3 scallions, finely chopped
- 2 tablespoons cilantro, finely chopped

## ***Directions***

Preheat grill for medium heat and lightly oil the grate. Season salmon fillets with salt. Place salmon on the preheated grill; cook salmon for 6 to 8 minutes per side (2-3 minutes longer for frozen filets), or until the fish flakes easily with a fork. Combine rice vinegar, brown sugar, Sriracha, ginger, garlic, and soy sauce in a small saucepan over medium heat. Bring mixture to a boil, reduce heat to medium and simmer until slightly thickened, about 2 minutes. Sprinkle red pepper, scallions and cilantro on top of salmon; spoon glaze over salmon and serve.