



## Grilled Marinated Salmon

Yield 4 servings

**Prep Time:**

1 Hr

**Ready In:**

1 Hr 45 Min

### Ingredients

- 1/4 cup soy sauce
- 1/4 cup rice wine vinegar
- 2 tablespoons white sugar
- 1 tablespoon vegetable oil
- 1 teaspoon mustard powder
- 1 teaspoon ground ginger
- 1 teaspoon ground black pepper
- 2 pounds salmon fillets

### Directions

1. In a medium bowl, combine the soy sauce, vinegar, sugar, oil, mustard powder, ginger and ground black pepper.
2. Place the salmon in a shallow, nonporous dish and pour the marinade over the salmon. Cover and marinate in the refrigerator for at least 1 hour, turning occasionally.
3. Preheat an outdoor grill for medium high heat and lightly oil grate.
4. Grill the fish for about 3 to 4 minutes per side, or to desired doneness.

### Nutritional Information

**Amount Per Serving**

Calories: 396 | Total Fat: 18.2g | Cholesterol: 126mg