

# LIME AND GINGER GRILLED SALMON

*(complimentary flavors of spices and smoke)*

- *1 Salmon Fillet, about 2 lbs, skinned*
- *2 Limes*
- *½ TSP Salt*
- *¼ TSP Ground White Pepper*
- *2 TBSP Minced Fresh Ginger*
- *2 TBSP Unsalted Butter, Melted*



Prepare grill or preheat broiler. Rinse and dry salmon. Remove any bones with a needle nose pliers. Remove the rind from the limes with vegetable peeler, scraping away any white pith. Mince lime peel (approx. 2 tbsp) and mix with ½ tsp lime juice. Sprinkle salt, pepper, peel and ginger over both sides of the Salmon & press gently into the fish. Mix reserved lime and the melted butter and baste during cooking. Grill until the fish is firm.

[Companion side dish is to make vegetable kabobs, by skewering onion pieces, cherry tomato, and various colored bell pepper pieces to grill along with the salmon]