



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

MAY 2016  
Recipe 84

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## Citrus Glazed Grilled Atlantic Salmon.

### PREPARATION

For glaze:

1 - Bring all of the ingredients to a boil in a medium-sized saucepan over medium heat, stirring to melt the preserves and to keep the mixture from burning.

2- Reduce the heat to a simmer and let the glaze reduce until syrupy, about 15 to 20 minutes. Adjust the seasonings with salt and freshly cracked pepper, to taste.

For grilled salmon:

1 - Heat a grill to medium-high heat.

2 - Brush both sides of the fillets with olive oil just before grilling, then season with salt and pepper, to taste.

3 - Grill the salmon for about 4 minutes per side, brushing with the glaze during the final few minutes of cooking. Transfer the salmon to serving plates and brush them with the remaining glaze before serving.



Citrus Glazed Grilled Atlantic Salmon

Cook's Note: This tangy, flavorful salmon preparation (which also compliments trout very nicely) gives the fish a savory but light feel - ideal for warm spring evenings. It pairs wonderfully with freshly grilled asparagus, which is in season now.

Bon Appetit!  
-George

(photo by Marc-Henri)

### INGREDIENTS

For glaze:

- 3/4 cup fresh orange juice
- 1/4 cup fresh lemon juice
- 1/4 cup fresh lime juice
- 3-4 garlic cloves, minced
- 2 tablespoons orange marmalade
- 2 tablespoons soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon light brown sugar
- 1 tablespoon butter
- Sea salt and fresh black pepper

For grilled salmon:

- Extra-virgin olive oil, for brushing
- 4 (6-ounce, 1-inch thick) salmon fillets
- Sea salt and fresh black pepper

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