

Grilled Salmon

This can be the best, hard to resist grilled salmon with a perfect marinade, great balance between the salty soy sauce and the sweetness of the brown sugar, enriched with the garlic and lemon flavor. It can be served along rice, fresh steamed or grilled veggies or roasted potatoes.



Recipe by: www.homecookingadventure.com

Cook Time: 15 minutes

Serves: 5-6

Meal: Main



Ingredients:

- 1 1/2 pounds salmon fillet
- 1/3 cup soy sauce
- 2 tbsp fresh lemon juice
- salt and freshly ground black pepper
- 4 garlic cloves, minced
- 1/3 cup brown sugar
- 1/4 cup olive oil

Method:

1. Season salmon all over with salt and pepper.
2. In a small bowl create the marinade by mixing soy sauce, brown sugar, lemon juice, garlic and olive oil, until the sugar is completely dissolved.
3. Coat salmon with the soy sauce mixture, place it in a large casserole dish and refrigerate for at least 2 hours, turning the salmon once.
4. Preheat grill for cooking over medium heat. Lightly oil the grill rack. Place salmon on the preheated grill and cook the salmon for about 8 minutes on each side until cooked through.
5. Remove from grill and serve immediately.

Pineapple Pudding

Cook Time: 20-25 minutes

Serves: 4

Meal: Dessert

Ingredients:

- 1 tin crushed pineapple
- 1 tin sour cream 16 oz
- 1 tin condensed milk (400 gms)
- Some whipped cream

Method:

1. Mix all 3 in a baking tray and bake in the preheated oven @ 350 temperature for 20 to 25 minutes or until the knife comes out clean.
2. Once done, let it cool and spread a layer of whipped cream on top and Serve. Use walnuts for decoration if desired.

** Bonus Recipe*

