***Grilled Honey Sriracha Salmon:***

Awesome summer dish!! One of our favorite ways to eat our catch and a sure way to wow your friends and family!!

**Ingredients:**

4 Coho fillets or King fillet cut into 4 1lb chunks (leave skin on for grilling)

1/3 Cup Honey

1/3 Cup Sriracha

1 Lime

2 Tbsp Soy Sauce

1 Tbsp minced Garlic

1 Tbsp fresh Cilantro

1 Tbsp Sesame Oil

1 Tbsp Chili Garlic Sauce

2 Tbsp Rice Wine Vinegar

3 Tbsp Water

Salt and pepper to taste (Usually around 1 tsp of each)

**Directions:**

Mix all ingredients in large bowl. Transfer contents to large freezer bag with Salmon. Make sure that all the salmon is covered in the marinade and let sit for at least 3 hours in the refrigerator. I usually prepare it the night before. Place aluminum foil across the grates of the grill, make sure it is big enough for the size salmon you are grilling. Brush olive oil on the foil and heat to around 350 degrees. Take salmon from marinade and place flesh side down on the foil for around 2 minutes or until marinade carmelizes a little making sure that the fish does not stick to foil. Flip the fish over to the skin side, brush with remaining marinade. Lower heat to 300 degrees and finish cooking for approximately 8 minutes or until the fish will flake with a fork. Salmon can be served over rice, vegetables or all by itself. Enjoy!!!