

Bone Suckin' Yaki Salmon



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Are you looking for a way for your family to love eating healthy salmon?

Ingredients:

- Bone Suckin' Yaki, $\frac{3}{4}$ cup
- Frozen limeade, 6oz. thawed
- Olive oil, $\frac{3}{4}$ cup
- Garlic, 2 Tbsp. minced
- Fresh Rosemary, 2 Tbsp. chopped
- Frozen Salmon steaks or fillets, 4 (4 to 6 oz. each)



Directions: Combine Yaki, limeade, olive oil, garlic and rosemary in a flat dish (or gallon-size Zip-top plastic bag) Rinse glaze from frozen salmon using cold water; pat dry and place in marinade. Turn to coat and refrigerate 30 min. Heat a heavy nonstick skillet or ridged stovetop grill pan over medium high heat.

Remove salmon from marinade and place in pan. Cook, uncovered, 3-4 min, until brown. Turn salmon over, cover pan tightly and reduce heat to medium. Cook an additional 5-8 min or just until opaque throughout. Pour rest of marinade in small sauce pan and heat thoroughly. Use as extra sauce over salmon or over a side dish of rice. Makes 4 servings.
45 minute meal (including marinating time)

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Made In The USA!