

Firecracker Salmon Steaks

Ingredients:

1/4 cup balsamic vinegar
1/4 cup chili sauce
1/4 cup packed brown sugar
3 garlic cloves, minced
2 teaspoons minced fresh parsley
1 teaspoon minced fresh gingerroot
1/4 to 1/2 teaspoon cayenne pepper
1/4 to 1/2 teaspoon crushed red pepper flakes, optional
4 salmon steaks (6 ounces each)

Directions:

1. In a small bowl, combine the vinegar, chili sauce, sugar, garlic, parsley and seasonings.
2. Using long-handled tongs, moisten a paper towel with cooking oil and lightly coat the grill rack.
3. Grill salmon over medium heat for 4-5 minutes on each side or until fish flakes easily with a fork, basting occasionally with sauce.

Yield: 4 servings