



## *Garlic and Herb Salmon Marinade*



### **Ingredients:**

- ½ cup olive oil
- ¼ cup fresh lemon juice
- 2 tablespoons red wine vinegar
- 1 tablespoon honey
- 4 teaspoons minced garlic
- 2 tablespoons fresh basil chopped
- 1 tablespoon fresh parsley chopped
- 1 tablespoon fresh rosemary chopped
- 2 teaspoons salt
- ½ teaspoon pepper
- About 1 – 1 ½ lbs. of salmon cut into 4 pieces

### **Method:**

1. Combine all of the ingredients (except for the salmon) in a large jar with a lid. Shake vigorously until completely combined (or whisk ingredients together in a small bowl).
2. Set aside about ¼ cup of marinade for later.
3. Place salmon and remaining marinade in a large zip-top plastic bag or in a glass container. Place in the refrigerator to marinate for about 30 minutes (and not longer than 1 hour).
4. Heat coals or gas grill. Remove salmon from the bag and discard marinade. Place salmon on the grill. Cover and grill over medium heat for 4-5 minutes per side. Brush the salmon with the reserved ¼ cup of marinade a couple of times as the fish cooks. The salmon is done when it flakes easily with a fork