

# Asian BBQ Grilled Salmon

*Instead of a sweet-and-smoky barbecue sauce, this easy salmon recipe calls for making a spicy glaze filled with soy, rice vinegar and hoisin.*

## Ingredients:

Vegetable oil, for brushing  
4 (4-oz.) skin-on salmon fillets  
Thinly sliced green onions, for garnish  
Sesame seeds, for garnish

## Asian BBQ Sauce

4 tbsp. hoisin sauce  
2 tbsp. rice vinegar  
2 tbsp. low-sodium soy sauce  
2 tbsp. mirin  
1/2 tsp. garlic chili paste  
1 tbsp. minced fresh ginger  
Zest and juice of 1/2 a lime  
1/2 tsp. garlic powder

## Directions:

In a large bowl, whisk together hoisin sauce, rice vinegar, soy sauce, mirin, garlic chili paste, ginger, lime juice and zest, and garlic powder.

Preheat grill on high and brush with oil. Place salmon fillets directly on grill, skin side down, and cook, 5 minutes. Using a heavy-duty spatula, carefully flip salmon and brush with barbecue sauce. Cook another 2 to 3 minutes or until cooked through.

Top salmon with more glaze, green onions, and sesame seeds to serve.

