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Asian Grilled Salmon

- 1 Tbsp. Lime Juice
- 1 Pineapple, Peeled and Sliced Whole, Thin
- 1 Cucumber, Sliced
- 4 Salmon Filets, 6 oz. Each, Skinned
- 1 Red Onion, Shaved Thin
- 3 Tbsp. Sunset Gourmet Anna Mae's Sweet Smoky Oven & Grill Sauce
- 2 Tbsp. Sour Cream

Grill salmon on medium heat approximately 2 minutes on each side, until done to desired liking. On a large plate, arrange sliced pineapple then cucumber slices, alternating one of each in an overlapping layer fashion. Place shaved red onion on layers of cucumber and pineapple. Place grilled salmon on top of the salad.

In a mixing bowl, mix together Anna Mae's Sweet Smoky Oven & Grill Sauce, sour cream and lime juice. Glaze salmon with this mixture and serve. Serves 4.



Anna Mae's Sweet Smoky Oven & Grill Sauce Recipe