

Citrus Salmon

Printed from Salmon Recipes at <http://www.salmonrecipes.us/>

This light and flavorful salmon dish is the perfect addition to any dinner party. The Citrus Salmon is surprisingly easy to make so wow your guests with the tender and aromatic dish. Best of all, you can easily substitute the vodka and orange juice for whatever you have on hand - whip up an amazing dinner for unexpected guests by substituting vodka for any other spirit on hand (whiskey makes for an amazing, earthy flavor, for instance) and adding lemon, grapefruit, or any other citrus in place of the orange juice.

Ingredients:

1 lb of salmon steaks
1/2 cup vinaigrette salad dressing
1/2 cup of olive oil
1/4 cup of orange juice
2 ½ tablespoons of vodka (or similar spirit)

Directions:

1. In small bowl combine orange juice, vodka, salad dressing and olive oil until blended thoroughly. Set aside.
2. Place salmon in airtight container and pour marinade over salmon, making sure to coat each salmon steak. Cover and refrigerate for two to four hours.
3. Remove container from refrigerator and drain.
4. Place salmon steaks on a greased, prepared grill over medium coals. Grill for about 5 minutes on either side.
5. Serve immediately alongside a hearty salad or pilaf dish.

Author: Catherine Herzog