

Grilled Honey-Mustard Salmon and Asparagus

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Makes 4 servings.

Ingredients:

4 6-ounce wild salmon fillets
Sea salt and black pepper, to taste
2 tablespoons Dijon mustard
2 tablespoons honey
2 tablespoons olive oil, divided
1 teaspoon prepared horseradish
1 pound fresh asparagus, trimmed

Directions:

1. Preheat grill to medium.
2. Season salmon fillets lightly with salt and pepper.
3. In a small mixing bowl, whisk together mustard, honey, 1 tablespoon olive oil, and horseradish. Brush evenly over salmon fillets to coat and set aside.
4. In a medium mixing bowl, toss asparagus with remaining 1 tablespoon olive oil and season lightly with salt and pepper.
5. Place each salmon fillet on a double thickness of foil, about 12-by-12-inches, and arrange asparagus spears around each fillet. Fold foil around salmon and seal tightly.
6. Grill, covered, until asparagus are softened and salmon flakes easily, about 15 minutes. Carefully remove foil and serve warm.