

Salmon with Ginger Glaze



🕒 Ready in 15 mins

👤 Makes 4

METHOD

1. Thoroughly mix sugar, mustard, ginger and Scotch Whisky Sauce in a bowl.
2. Season both sides of the salmon fillets and place on grill rack.
3. Brush glaze over top surface of fillets and grill for 8 to 10 minutes, or until salmon is lightly browned and opaque.

INGREDIENTS

- 3½ tbsp brown sugar
- 2 tbsp Dijon mustard
- 1 tbsp grated fresh ginger
- 1 tbsp Scotch Whisky Sauce
- ½ tsp salt
- ½ tsp black pepper
- 4 salmon fillets, skinned

