

Tavern on the Green Golden Ginger Teriyaki Salmon Barbeque

Serves 4

Ingredients:

- 1/3 cup **Tavern on the Green Golden Ginger Teriyaki**
 - 2 tablespoons finely chopped onion
 - 2 cloves garlic, minced
 - 4 (8 ounce) salmon fillets
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Directions:

1. In a large resealable bag, combine the **Tavern on the Green Golden Ginger Teriyaki**, onion and garlic. Remove 1/2 cup of the mixture and set aside in a separate bowl for basting. Place the salmon fillets in the bag and seal. Refrigerate, turning occasionally for 3 hours to marinate.
2. Preheat a grill for high heat. Lightly oil the grate.
3. Place fish fillets on the grill and discard the bag with the marinade. Grill for 5 to 10 minutes per side depending on thickness, basting occasionally with the reserved marinade.