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Grilled Salmon with Maple-Sriracha-Lime Glaze

Yield: 2 min Total Time: 50 min

Recipe from: https://www.recipeschoose.com/recipes/indian-spicy-grilled-salmon-recipe

Ingredients:

- 2 pieces salmon skinless, about 6 oz. each
- 4 teaspoons olive oil for rubbing salmon
- 2 teaspoons rub seasoning fish, I used Szeged Fish Rub, which I order from Amazon.com
- oil non-stick grill spray or high smoke point, such as grapeseed for oiling the grill
- 3 tablespoons maple syrup sugar-free
- 1 1/2 tablespoons lime juice fresh-squeezed, I used my fresh-frozen lime juice.
- 3 teaspoons sauce Sriracha Rooster, to taste; I used 3 tsp.