

MK's Balsamic Salmon

½ cup Olive Oil

1 tablespoon chopped Cilantro

¼ cup Balsamic Vinegar

1 tablespoon chopped Basil

4 Garlic cloves (pressed)

1 ½ teaspoon Garlic salt

4 (4 ounce Salmon Fillets)

Directions:

Mix together the balsamic vinegar and olive oil in a small bowl. Place Salmon fillets in a shallow baking dish. Rub pressed garlic onto the Salmon fillets. Pour mixed vinegar and olive oil over the fillets, turning them only once to coat the underside.

Season fillets with cilantro, basil, and garlic salt. Set Salmon aside and allow marinating for 15 minutes.

Preheat oven broiler

Place the baking dish and salmon approximately 6 inches from the heat and broil for 15 to 18 minutes, turning only once, or until browned on both sides and easily flakes with a fork. Brush occasionally with sauce from the pan.

Side dish suggestions:

Asparagus

Wild Rice

White Wine