

# grilled salmon steaks

(serves 4) Recipe from *tasteofhome.com*

The marinade mellows the fish flavor, and the dill sauce is a wonderful complement.

- 2 T white wine vinegar
  - 2 T sugar
  - 1 T dry dill weed
  - $\frac{3}{4}$  t salt
  - $\frac{1}{8}$  to  $\frac{1}{4}$  t pepper, optional
  - 4 salmon steaks (1-inch thick and 6 ounces each)
- mustard dill sauce:**
- 3 T mayonnaise
  - 3 T Dijon mustard
  - 3 T dry dill weed
  - 1 T sugar
  - 4 t white wine vinegar
  - $\frac{1}{4}$  t pepper, optional

In a large resealable plastic bag, combine the first five ingredients. Add salmon; seal bag and turn to coat. Refrigerate for 1 hour, turning occasionally.

In a small bowl, combine the sauce ingredients; cover and refrigerate until chilled.

Discard marinade. Grill salmon, covered, over medium heat for 6-7 minutes on each side or until fish flakes easily with a fork. Serve with mustard dill sauce.

A stylized logo featuring three trees with rounded canopies and visible roots, set against a light gray background. The trees are positioned behind the main text.

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