
Salmon A La Larry

Stephanie Brenner - New York

North American Potpourri - Autism Directory Service, Inc - 1993

Servings: 6

6 medium salmon steaks

2/3 cup oil

1/3 cup vinegar

2 to 3 ounces teriyaki sauce (to taste)

1 clove garlic, chopped

peeled gingerroot

In a bowl, mix together the oil, vinegar, teriyaki sauce and garlic. Marinate the salmon in the mixture for one to two hours.

Peel the ginger onto the salmon.

Broil or grill for about 7 minutes on each side. Baste occasionally.

(The marinade also works well with swordfish steaks.)

Seafood

Per Serving (excluding unknown items): 412 Calories; 30g Fat (65.8% calories from fat); 34g Protein; 1g Carbohydrate; trace Dietary Fiber; 88mg Cholesterol; 114mg Sodium. Exchanges: 5 Lean Meat; 0 Vegetable; 5 Fat; 0 Other Carbohydrates.