



GINGERED CLARE ISLAND SALMON

4 Clare Island Salmon fillets (6 oz. each about 1-inch thick)
1/4 cup soy sauce
1/4 cup dry sherry
2 cloves garlic, minced
1 teaspoon grated fresh ginger root
1/4 cup butter or margarine, softened
1 tablespoon minced shallot
1 teaspoon chopped fresh parsley

Rinse salmon fillets and pat dry.

In re-sealable plastic bag, combine soy sauce, sherry, garlic, and ginger. Add salmon. Seal bag and marinate in refrigerator for 1 hour.

In small bowl, combine butter, shallot, and parsley; cover and set aside. Preheat grill. Remove salmon fillets from bag; discard marinade. Place salmon on oiled grill over medium-hot heat. Grill for 4 to 5 minutes per side, or until salmon is opaque through the thickest part. If desired, serve with dollop of seasoned butter.

Makes 4 servings