

# **Asian Marinated Salmon with Grilled Pineapple**

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## **Ingredients:**

- 1 1/2 pound salmon
- 1 (20 oz) can pineapple slices in 100% juice, juice drained and reserved
- 1/2 cup brown sugar
- 1/4 cup soy sauce
- 1/2 teaspoon ground ginger

## **Directions:**

1. In a small mixing bowl, combine pineapple juice, brown sugar, soy sauce and ground ginger until well combined.
2. Place salmon in sealable container, pour marinade over fish. Refrigerate for about an hour.
3. Place salmon onto hot grill, grill pan or skillet, skin side down (reserve remaining marinade). Cook until the edges of the fish become a whitish color. Flip salmon and cook until done.
4. Place reserved marinade into a small saucepan and heat over medium high heat for about 10 minutes or until the mixture is thickened into a glaze.
5. Grill pineapple slices until heated and grill lines appear.
6. Serve salmon topped with glaze and pineapple slices.
7. Enjoy!