

Grilled Salmon in Tequila-Lime Marinade

4 Atlantic salmon steaks or fillets
(6-8 oz each)

3 oz tequila

2 tbsp lime juice

½ tsp lime zest

2 tbsp chopped cilantro

3 tbsp olive oil

1 tbsp fresh ground pepper

½ tsp salt

Directions:

Combine marinade ingredients and marinate, covered in refrigerator for 2 hours. Broil on clean, well oiled barbecue grid over medium heat, about 5-6 minutes each side.

This recipe is courtesy of the Maine Department of Marine Resources. For more recipes visit:

www.maineaquaculture.com