



BALLATORE



Firecracker Grilled Alaskan Salmon

Salty foods are known to make wines taste a bit milder, but we think the Ballatore Gran Spumante stands up to our Firecracker Grilled Alaskan Salmon recipe. Don't believe us? Try it for yourself!

Ingredients:

8 4-oz salmon filets	1 ½ tsp ground ginger
½ cup peanut oil	2 tsp crushed red pepper flakes
4 Tbs soy sauce	1 tsp sesame oil
4 Tbs balsamic vinegar	½ tsp salt
3 Tbs green onions, chopped	
3 tsp brown sugar	
2 cloves garlic, minced	

Directions:

Place salmon filets in a medium, nonporous glass dish. In a separate medium bowl, combine the peanut oil, soy sauce, vinegar, green onions, brown sugar, garlic, ginger, red pepper flakes, sesame oil and salt. Whisk together well and pour over the fish. Cover and marinate in the refrigerator for 4 to 6 hours.

Prepare an outdoor grill with coals about 5 inches from the grate, and lightly oil the grate.

Grill the filets 5 inches from the coals for 10 minutes per inch of thickness, measured at the thickest part, or until fish flakes with a fork. Turn over halfway through cooking.

Serves eight.

Suggested wine pairing: Ballatore Gran Spumante

