

Balsamic Glazed Grilled Salmon

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Makes: 4 Servings

Ingredients

- 8 Ounces Salmon, cut into 4 ounce pieces
- 1 Tablespoon Extra Virgin Olive Oil
- To Taste Grand Diamond All Purpose Seasoning
- ½ Cup Balsamic Vinegar
- 2 Tablespoons Dark Brown Sugar
- 1 Tablespoon Dijon Mustard
- Nonstick Cooking Spray or Vegetable Oil for brushing the grill grates

Directions

In a small sauce pan, combine the vinegar, brown sugar, and Dijon mustard. Place over medium heat and whisk until smooth. Reduce the sauce down for about 10 to 12 minutes or until it's thick and about 2 to 3 tablespoons left in the pan.

Preheat a grill pan over medium-high heat. (**Note:** For best results, spray or brush the grill with a little oil to prevent the fish from sticking.) Rub each piece of salmon with olive oil and season to taste. Grill the salmon on each side for about 4 minutes. Once done, brush the salmon with the desired amount of glaze. Serve immediately.

Leftover glaze may be used on other meats or as a salad dressing, just whisk in some extra virgin olive oil until it's to the desired consistency.

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