

## **Ginger Broiled Salmon**

Prep Time: 5 minutes

Cooking Time: 10 minutes

Yield: 4 servings

### **Ingredients:**

4 4-ounce wild salmon fillets

2 teaspoons fresh grated ginger

2 tablespoons umeboshi plum vinegar

1 tablespoon coconut oil

1/4 cup water

### **Directions:**

1. Mix the vinegar, oil, water and ginger.
2. Place the fish in a baking dish and marinate in sauce for 30 minutes.
3. Preheat broiler, then broil fish skin side down for 6-8 minutes, depending on how you like your salmon cooked.
4. Baste once or twice while broiling.
5. Serve, using the remaining marinade as sauce.