

## **Broiled Salmon**

### **Ingredients**

About 1 ½ to 2 lbs of fresh pink salmon  
2 tbsp of olive oil  
2 tbsp of apple vinegar  
1 tbsp of Teriyaki marinade sauce  
3 tbsp of fresh chopped chives  
1 tsp of ground garlic ( dry )  
salt & pepper

### **Preparation**

Rinse salmon

Combine : oil , vinegar , Teriyaki , garlic salt & pepper mix well

Brush the salmon ( the skinless side ) with the above mixture,  
let sit for about ½ an hour.

Broil until the pink is really light and it is sort of dry to the touch

Top with the chopped chives and serve

Great with a fresh salad and any kind of rice.