



### Salmon with Ginger Sauce

**Recipe By : Joe Cerullo**

**Serving Size : 4**

**Categories : Fish**

**Preparation Time :1:00**

**Low Fat / Light**

Amount	Measure	Ingredient -- Preparation Method
1 1/2	pounds	salmon fillet -- 1 in thick
1	cup	orange juice
1	Tablespoon	low sodium soy sauce
2	teaspoons	ginger root -- grated & peeled
1	teaspoon	Dijon mustard
1/2	teaspoon	white pepper
		vegetable cooking spray

1. Cut fish into 4 equal pieces
2. Place fish, skin side down, in a shallow baking dish.
3. Combine orange juice, and next 4 ingredients; pour over fish and marinate in refrigerator 45 min.
4. Drain fish, reserving the marinade.
5. Place fish, skin side down, on broiler pan coated with cooking spray, and broil 5 1/2 in" from heat for 13 min. or until fish flakes easily when tested with a fork .
6. Place fish on serving plates and keep warm.
7. Bring the reserved marinade to a boil in a saucepan, cook 3 min. Pour over fish and serve.

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