

Olive Garden's^(TM) Citrus Glazed Salmon

4 (6 oz) pieces of salmon
½ cup orange juice
¼ cup lemon juice
¼ cup lime juice
¼ cup orange marmalade
2 garlic cloves, minced
3 Tablespoons Soy Sauce
¼ cup brown sugar
1 Tablespoon Cornstarch
1 Tablespoon Water

In a medium saucepan whisk together orange juice, lemon juice, lime juice, orange marmalade, garlic, soy sauce and brown sugar. In a small bowl, whisk together cornstarch and water. Slowly stir into the marinade and bring to a boil over medium high heat until the mixture starts to thicken.

Remove from heat. Lay salmon skin side down on cedar planks (or well-oiled grill) and season with salt and pepper. Brush half of the marinade onto the tops of the salmon and grill over medium high heat for 12-15 minutes. Transfer the salmon to plates and brush with reserved marinade on top.

Source: Recipe Secrets Forum

(Editor's note: I use a cedar plank in the oven. Soak plank for an hour or more. Preheat oven to 350° and place plank in oven for 10 minutes. Lightly brush plank with olive oil before placing salmon. For this recipe I recommend lining a baking sheet with foil and placing the plank with salmon on the baking sheet since the marinade will run over the sides. We had plenty of marinade left over!)