

Quick & Easy

THE COSTCO WAY

Honey Lime Grilled Salmon

Makes 4 servings

Ingredients:

4 (6 oz) salmon fillets, skin on
Salt and pepper to taste
4 Tbsp butter
Juice of 4 Sicar Farms Limes (approximately ½ cup)
¼ cup honey
2 garlic cloves, minced
1 to 2 tsp ginger, grated
2 Tbsp dill, chopped

Instructions:

Season salmon with salt and pepper. Place on a preheated grill or grill pan on high, flesh side down. Cook for 4 to 6 minutes. Flip salmon. Cook for an additional 4 to 6 minutes, or until internal temperature is 145 F, and salmon flakes with a fork. Cover with foil. Let rest for 5 minutes. Meanwhile, in a saucepan over medium, add butter, lime juice, honey and garlic. When butter is melted, add ginger. Cook for 1 minute. Add dill. Pour sauce over salmon. Garnish with lime wedges and dill.

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