



Hombres® Passion Peach Mango Salmon or Halibut Glaze

1 1/2 - 2 lbs. Salmon or Halibut

Marinade:

1 teaspoon rosemary

2 tablespoons butter

2 tablespoons lemon juice

2 garlic cloves (*pressed or finely chopped*)

1/2 cup (4-oz.) Hombres® Passion Peach Mango Salsa

Instructions:

Melt butter, add rosemary and set aside. In a medium size bowl mix lemon juice, garlic and Hombres® Passion Peach Mango Salsa. Add butter and rosemary mixture and stir well (*may be pureed if desired*). Refrigerate half of the mixture.

In a ziploc bag combine Salmon or Halibut with remaining marinade being sure both sides are coated. Seal and refrigerate 2 - 4 hours, or overnight. Grill the marinated fish approximately 5 minutes on each side or until desired doneness is reached (*until flaky*). Coat the filets with the marinade several times while grilling after turning. Enjoy!