

Grilled Salmon with Mustard-Molasses Glaze



- ½ cup coarse-grained mustard
- ½ cup molasses
- ¼ cup red wine vinegar
- ½ teaspoon finely chopped fresh *rosemary*
- 6 (4- to 5-ounce) salmon fillets
- 1/8 teaspoon salt
- 1/8 teaspoon pepper

Whisk together mustard, molasses, vinegar and rosemary in a medium bowl. Sprinkle fillets with salt and pepper. Brush with half of mustard mixture. Grill, covered with grill lid, over high heat (400 to 500 degrees) 4 to 5 minutes on each side or until fish flakes with a fork. Baste with remaining mustard mixture.

Serves 6.