

## Salmon with Marmalade Balsamic Sauce

4 Wild Salmon Filets

¼ teaspoon ground pepper

1 teaspoon fresh rosemary, minced (½ teas. Dry)

1/3 cup orange Marmalade

1/3 cup Balsamic vinegar

½ cup thinly sliced red onion

1. Grill salmon
2. While salmon is grilling in saucepan combine onions, rosemary, orange Marmalade, Balsamic vinegar and pepper. Boil, stirring often, until sauce is reduced and thick. Serve over grilled salmon.