



OUTRAGEOUSLY GARLIC GRILLED SALMON

TSG Balsamic Mediterranean Herbed Dipping & Grilling Oil

TSG Outrageously Garlic Seasoning Blend

- 6 salmon filets
- 4 large Vidalia onions
- 1 can artichoke hearts
- 1 package fresh sliced mushrooms
- 1 package fresh asparagus spears

1. Prepare 6 sheets of foil, enough to completely cover filet. In the center of each, layer 1/2 Vidalia onion cut in quarters. Sprinkle generously with Outrageously Garlic.
2. Place salmon on top and sprinkle again with Outrageously Garlic.
3. Top it off with artichoke hearts (in water), thick slices of mushrooms, asparagus spears cut into 3" lengths.
4. Generously pour Balsamic Mediterranean Herbed Dipping and Grilling Sauce over the top.
5. Seal foil tightly.
6. Place on hot grill about 10–15 minutes or until done.