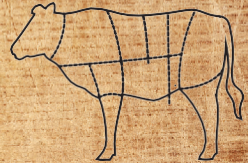


# Grilled Salmon with Cilantro Sauce



- 3 lbs fresh salmon
- 1/2 cup butter
- 1 jalapeño pepper, deseeded and chopped
- 1 cup cilantro, chopped
- Terrapin Ridge Farms Cilantro Lime Ranch Dressing



1. Preheat grill to high
2. Lightly grease one side of large sheet of aluminum foil. Place salmon on the greased side of foil. Melt the butter in a saucepan over medium heat. Remove from heat and mix in cilantro and jalapeño. When cilantro is wilted, drizzle butter mixture over the salmon
3. Place foil with salmon on the grill. Cook 15 minutes, or until fish is easily flaked with fork
4. Drizzle Cilantro Lime dressing over cooked salmon
5. Serve with your favorite APM salad or side!

