

Salmon/Spinach with Honey Ginger Soy Sauce

6 8-10 oz salmon fillets
4 tbs. margarine
2 tbs. minced garlic
8 tbs. fresh ginger puree
juice of 2 large lemons
1 tbs. Dijon mustard
2 tbs. soy sauce
1 tbs. honey
1/4 cup water
1/4 cup finely chopped fresh chives
2 cups fresh spinach per serving (12 cups for 6 serving)

Season salmon with salt and pepper and prepare grill at 375deg Grill 3 minute skin side down then flip grill 3 minute and the remove skin flip and place in X and grill 2 minute flip again place in X and grill 2 minute (cook time may vary depending on thickness of fish) . Place margarine, garlic, ginger, lemon juice, Dijon, soy sauce, honey, and water in a medium sauté pan on medium for 5 minutes stirring while margarine is melting. Once sauce has come together add chives cook for 1 minute longer. Steam spinach for 2-3 minutes. Place on plate, lay salmon on spinach and add sauce over salmon.