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Firecracker Salmon

4 6 ounce salmon steaks or fillets
1/2 cup Tennessee Gourmet® Salad Dressing Plus, Sensual
2 tablespoon balsamic vinegar
2 tablespoon chopped green onions
2 teaspoons brown sugar
2 teaspoons red pepper flakes (more if you would like to turn up the heat)
1 clove garlic, minced
1/4 teaspoon grated ginger
salt and pepper to taste

Combine all ingredients except the salmon. Place salmon in a large re-sealable bag (or two). Pour marinade mixture over top. Force all the air from the bag and seal. Place in the refrigerator and marinate for 1 to 2 hours.

Preheat grill. Remove fish from bag and place on a hot grill. Brush with some of the marinade and discard the rest. Cook over a high heat for about 4 to 5 minutes per side or until done. Time might vary because of the thickness of the fish. When salmon flakes easily and is a consistent color and texture through the middle remove from grill and serve.