

Grilled Salmon with Oregano, Cinnamon and Paprika
Yields: 4 servings

Ingredients:

3	Tbs.	Fresh orange juice
3	Tbs.	Extra-virgin olive oil
2	Tbs.	Chopped fresh cilantro
$\frac{3}{4}$	tsp.	Salt
$\frac{3}{4}$	tsp.	Ground black pepper
$\frac{1}{2}$	tsp.	Ground cinnamon
$\frac{1}{2}$	tsp.	Paprika
4	pcs	Skinless, boneless salmon

Procedure:

- 1) Whisk first 7 ingredients to blend in 13x9x2-inch glass baking dish. Add salmon to dish and turn to coat with marinade. Let stand at room temperature 1 hour, turning occasionally.
- 2) Prepare barbecue (medium-high heat). Grill salmon until cooked through, turning occasionally, about 15 minutes. Transfer to plates.