

# STONEWALL RESORT

CLOSE TO NATURE. FAR FROM  
ORDINARY.

## MUSTARD GLAZED SOCKEYE SALMON WITH RAMP JELLY

### INGREDIENTS:

1/4 cup Dijon mustard  
1/4 cup vegetable oil  
1/4 cup chopped fresh dill  
3 tablespoons packed golden brown sugar  
2 8-ounce Sockeye salmon fillets  
1 Cup Ramp Jelly

### PREPERATION:

Preheat cast iron grill to medium high. Mix first 4 ingredients in small bowl. (Sauce can be prepared 2 hours ahead. Cover and let stand at room temperature.) Spread each salmon fillet with 2 teaspoons sauce and place in pan to allow to marinate. Place on grill, turn and cook on each side for 2 minutes or until desired degree of doneness is reached. Place on serving dish and brush with additional sauce over the salmon if desired. Lightly spoon ramp jelly over salmon and serve.