

## Grilled Salmon (#1)

### Ingredients:

Six 4–5 oz. salmon fillets  
1/2 cup butter  
1/2 cup brown sugar  
1/4 cup soy sauce  
1 teaspoon lemon juice

### Directions:

Marinade Mixture: Melt butter in saucepan using low heat, then add soy sauce, sugar, & lemon juice. Cook until sugar dissolves, then remove from heat and allow to cool.

Rinse fillets with water and pat dry.

Place fish skin-side down in glass dish and pour 3/4 of the marinade mixture over fillets. Cover and marinate in the refrigerator for about an hour.

Grill on lightly-oiled surface (or pre-soaked wood plank) / medium – med/high heat. Turn only once, using reserve marinade to baste while grilling. Should take about 4-5 minutes per side.