



Grilled Salmon

Ingredients

- 1½ pounds salmon fillets
- Lemon pepper, to taste
- Garlic powder, to taste
- Salt, to taste
- ⅓ cup soy sauce
- ⅓ cup brown sugar
- ⅓ cup water
- ¼ cup vegetable oil

Instructions

1. Prepare the Salmon:

Season the salmon fillets evenly with lemon pepper, garlic powder, and salt.

2. Make the Marinade:

In a small bowl, whisk together soy sauce, brown sugar, water, and vegetable oil until the sugar has fully dissolved.

3. Marinate:

Place the salmon fillets in a large resealable plastic bag or shallow dish. Pour the marinade over the fish, seal, and gently turn to coat all pieces. Refrigerate for at least 2 hours to let the flavors infuse.

4. Preheat the Grill:

Heat your grill to medium and lightly oil the grates to prevent sticking.

5. Grill the Salmon:

Remove the salmon from the marinade, discarding any leftover liquid. Grill the fillets for about 6 to 8 minutes per side, or until the fish flakes easily with a fork.

6. Serve:

Remove from the grill and serve immediately. Enjoy!