



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 is fully dissolved.

3. **Marinate:**

Place the salmon fillets in a large resealable plastic bag. Pour in the marinade, seal tightly, and gently turn the bag to coat the fish. Refrigerate for at least 2 hours to allow flavors to develop.

4. **Preheat the grill:**

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

5. **Grill the salmon:**

Remove salmon from the marinade and discard the marinade. Place fillets on the grill and cook for about 6 to 8 minutes per side, or until the salmon flakes easily with a fork.

6. **Serve:**

Transfer to plates and enjoy your perfectly grilled, flavorful salmon!