Grilled Salmon

Ingredients
1 1/2 pounds salmon fillets
lemon pepper to taste
garlic powder to taste
salt to taste
1/3 cup soy sauce
1/3 cup brown sugar
1/3 cup water
1/4 cup vegetable oil

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

° In a small bowl, stir together soy sauce, brown sugar, water, and vegetable oil until sugar is dissolved.

° Place fish in a large resealable plastic bag with the soy sauce mixture, seal and turn to coat.

° Refrigerate for at least 2 hours.
° Preheat grill for medium heat. Lightly oil grill grate.
° Place salmon on the preheated grill and discard marinade.
° Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.

Enjoy!

Scottie Hines, CGCS
Windsong Farm Golf Club

( Editor’s Note: Do not feed raw salmon to your dog. Salmon can be infected with a parasite called Nanophyetus salmincola, a type of trematode worm. The worms themselves can be infected with a type of bacteria known as Neorickettsia helminthoeca. When dogs eat raw fish infected with this bacteria, they can show symptoms including weakness, vomiting, loss of appetite, swollen glands, and fever. Ninety percent of untreated dogs die. Cooking kills the worm and the bacteria.)

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