



Grilled Salmon I



Prep
15 m

Cook
16 m

Ready In
2 h 31 m

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"A simple soy sauce and brown sugar marinade, with hints of lemon and garlic, are the perfect salty-sweet complement to rich salmon fillets. Even my 9 year old loves this recipe!"

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

- 1 Season salmon fillets with lemon pepper, garlic powder, and salt.
- 2 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.
- 3 Preheat grill for medium heat.
- 4 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.

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