

Brown Sugar Glazed Salmon



This recipe is very simple and there are no measurements. It all depends upon your taste! This is also great with steelhead.
Place your fillet skin-side down on a platter and cover with brown sugar.
Sprinkle on soy sauce just to cover brown sugar.
Place in refrigerator not more than 4 hours.
Grill skin-side down and flip halfway through (approximately 5 minutes on each side or until internal temperature of 145°)
Enjoy!