

Barbecue Salmon

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Ingredients:

4 (1/2lb) salmon steaks, 1-inch thick.
3/4 cup of brown sugar.
2 tablespoons of lemon juice.
2 tablespoons butter or margarine.

Directions:

Combine the sugar, lemon juice and butter in a saucepan.

Cook the mixture over low heat, constantly stirring, until sugar has dissolved.

Place the salmon steaks in a greased, hinged fish basket. Then grill about four inches from the coal.

Cook the salmon for about fifteen minutes on each side or until fish flakes easily, occasionally brushing with sauce.