

# Grilled Salmon

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*This grilled salmon is the perfect addition to any summer barbecue . The flavors of lemon juice and brown sugar are complemented by the smokiness of a charcoal grill. The result is moist salmon that bursts with flavor.*

*Pair this delicious and simple salmon dish with fresh salad or grilled vegetables such as zucchini or summer squash for an unforgettable and light meal!*

## Ingredients:

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

## Directions:

1. Prepare charcoal grill.
2. In small bowl combine sugar, lemon juice and butter.
3. In small saucepan cook butter mixture over low heat, stirring constantly until sugar has dissolved.
4. Place salmon steaks on a large piece of tinfoil, brushing both sides liberally with butter sauce. Seal foil, and place salmon on the grill.
5. Cook for approximately 15 minutes on each side or until fish flakes easily. Serve immediately, topping with remaining butter sauce.