

# Grilled Salmon

Serves 6

## **Ingredients:**

1 1/2 lbs. 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 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 fork.

## **Nutritional Information:**

*One Serving*

Calories: 318

Carbohydrates: 13.2g

Cholesterol: 1104mg

Fat: 20.1g

Dietary Fiber: 0.1g

Protein: 20.3g

*Source: [www.allrecipes.com](http://www.allrecipes.com)*