

Salmon with Honey - Soy Marinade

Ingredients:

- 1 tablespoon packed brown sugar
- 1 tablespoon butter or margarine, melted
- 1 tablespoon canola oil
- 1 tablespoon honey
- 1 tablespoon soy sauce
- 1/4 teaspoon sesame seed oil
- 1 clove garlic, finely chopped
- 1 salmon fillet (about 2 lbs), cut into 8 pieces

Directions:

1. In a small bowl, mix all ingredients except salmon.
2. In shallow glass or plastic dish, place salmon. Pour marinade over salmon. Cover and refrigerate for at least 30 minutes.
3. Heat coals or gas grill.
4. Remove salmon from marinade; reserve marinade. Place salmon, skin side down, on grill.
5. Cover and grill over medium heat 10 to 20 minutes, brushing 2 or 3 times with marinade, until salmon flakes easily with a fork.
6. Discard any remaining marinade.
7. Makes 8 servings.

From the kitchen of Chef Leo Pantel
Executive Chef at the Conexus Arts Centre

