

Recipe by Cordon Pink

My Dad's Barbequed Salmon

1 Large Fillet of Salmon
½ Cup Brown Sugar
Juice of two lemons
2 Tablespoons Worcestershire Sauce
2 Cloves Garlic minced
Couple of good shakes of Lawry's seasoning salt
¼ Cup Olive Oil

Whisk all ingredients together until well blended. Pour $\frac{3}{4}$ of mixture over salmon in a large dish. Reserve the rest of the sauce. Marinate for 30 minutes. Preheat grill. If you aren't using skin-on salmon then lay your fish on a sheet of double-thick aluminum foil. Cook salmon for 3-5 minutes per side (if you can't flip it then 6-10 minutes total). If you use skin-on then cook directly on the grill without the foil. Baste fish with remaining sauce. Don't overcook the salmon. It should be flakey and juicy.

Enjoy!

Love,

Lindzee