

Brown Sugar Grilled Salmon—adapted from Sunset Magazine 2003

- ½ cup firmly packed brown sugar
- ½ cup dry white wine
- ¼ cup lemon juice
- Salt and freshly ground pepper to taste
- About 3 pounds salmon fillets
- ¼ cup butter
- Lemon wedges

In a large baking dish, stir together the brown sugar, white wine, lemon juice, and salt and pepper until the brown sugar is dissolved.

Lay the fish in the marinade. Cover and chill up to 2 hours.

Remove the salmon from the marinade. Pour the marinade into a small pot and heat to boiling. Lower the heat and add the butter. Stir till the butter melted, 4-5 minutes.

Heat the grill to medium high heat (you should only be able to hold your hand at grill level for 3-4 seconds). Lay the salmon, skin side down on a well-oiled grill, or on aluminum foil on the grill. Brush with the marinade. Close the lid and cook until salmon pieces are well browned on the bottom (3-4 minutes). Baste again and continue cooking until salmon is just opaque, but still moist in the center of the thickest part.

Serve with lemon wedges.

Bon Appétit!