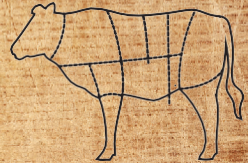


Grilled Salmon with Lemon Soy Sauce



- 1.5 lbs fresh salmon fillets
- lemon pepper
- garlic powder
- salt
- 1/3 cup soy sauce
- 1/3 cup brown sugar
- 1/3 cup water
- 1/3 cup of vegetable oil



1. Season salmon fillets with lemon pepper, garlic powder and salt
2. In a small bowl, mix soy sauce, brown sugar, water and vegetable oil until sugar is dissolved. Place fish in a large resealable plastic bag with liquid mixture, then seal and turn to coat all sides. Refrigerate for at least 2 hours.
3. Preheat grill to medium high. Lightly oil grill grates. Place salmon on the preheated grill and discard marinade. Cook salmon for 6-8 minutes per side, or until fish easily flakes with a fork.
4. Serve with your favorite APM salads and sides.

