



Grilled Lemon Pepper Salmon



Ingredients:

- 2 teaspoons snipped fresh dill or $\frac{3}{4}$ teaspoon dill weed
- $\frac{1}{2}$ teaspoon lemon-pepper seasoning
- $\frac{1}{2}$ teaspoon salt, optional
- $\frac{1}{4}$ teaspoon garlic powder
- 1 salmon fillet ($1\frac{1}{2}$ pounds)
- $\frac{1}{4}$ cup packed brown sugar
- 3 tablespoons chicken broth
- 3 tablespoons canola oil
- 3 tablespoons reduced-sodium soy sauce
- 3 tablespoons finely chopped green onions
- 1 small lemon, thinly sliced
- 2 onion slices, separated into rings

Method:

1. Sprinkle dill, lemon-pepper, and salt if desired and garlic powder over salmon. In a large re-sealable plastic bag, combine the brown sugar, broth, oil, soy sauce, and green onions; add salmon. Seal bag and turn to coat. Cover and refrigerate for 3 hours, turning occasionally, but for best flavor, marinate overnight.
2. Drain and discard marinade. Grill salmon skin side down, over medium heat; arrange lemon and onion slices over the top. Cover and cook for 15-20 minutes or until fish flakes easily with a fork.

NOTES:

¹Use foil if the skin has been removed

²Broil in a greased pan for 6-8 minutes, 3-4" from heat, or until fish flakes easily with a fork.

³Baked in the oven, uncovered at 375 for about 35 minutes