



King on the Barbie

2 – 8 ounce Salmon Filets
1 fresh Lemon, juiced
Garlic Salt
Lemon Pepper
Butter
All Purpose Seasoning
Brown Sugar

Cut the salmon filets into strips roughly 1 ½ inch wide. Put the strips into an aluminum foiled pan, brush with melted butter, season with garlic salt, lemon pepper and if you like an all purpose seasoning. Add lemon juice and your ready to grill. The salmon should take approximately 10 – 15 minutes, depending on the temperature of the coals and the thickness of the fish. When you feel the salmon is done, sprinkle an amount of brown sugar over the top that will add a nice caramelized coating. Sugar burns, so once the brown sugar is melted, remove and serve! Recipe works great with sockeye too.

One of the great recipes created, tested & served by **Paul Heytens** at the **Klutina River Salmon Shack**.