

Salmon with Brown Sugar and Mustard Glaze

Ingredients:

3 tbl. light brown sugar

1 tbl. honey

2 tbl. butter

¼ cup Dijon mustard

2 tbl. soy sauce

2 tbl. olive oil

1 tbl. finely grated ginger

Vegetable oil

Salt and freshly ground black pepper

8 salmon fillets, 6 ounces each

Directions:

Melt the brown sugar, honey and butter in a small saucepan over medium-high heat. Remove from the heat and whisk in the mustard, soy sauce, olive oil and ginger. Let cool.

Preheat the grill to medium heat. Brush salmon with vegetable oil and season with salt and pepper to taste. Place the salmon skin side down on the grill. Coat the flesh of the salmon fillets with the brown sugar mixture. Grill for 6-8 minutes to medium doneness, turning once after 5-6 minutes.

~ Credit: Bobby Flay