

Honey Mustard Grilled Salmon

This is always good off the grill!

Ingredients:

1 salmon fillet per person
Olive oil
Garlic powder
Salt
Ground pepper
Brown mustard
Brown sugar

Directions:

Heat up the grill to medium heat. Get out an appropriate grilling tray (heavy metal with holes) and oil it with olive oil so fish does not stick. Using one nice thick fillet or salmon steak per person, rinse them and pat dry. Lay the fish into a glass casserole cooking dish large enough to hold all the fish flat. Pour a coating of olive oil over all the fish. Sprinkle on garlic salt and ground pepper over all the fish. Spread brown mustard liberally over all the fish. Liberally sprinkle brown sugar over all the fish. Using the back of a fork or spoon, work the brown sugar, mustard, and olive oil and spices all over and into the fish. Once well coated on one side, use a fork to turn fish over. Use spoon to scoop up mustard/sugar concoction and ladle over the fish so that this side is covered, too. Use more sugar or mustard or oil as needed. Place on grilling tray, and then place tray on hot grill. Close lid. Let cook until fish is just firm, but not dried out. Immediately serve as main dish.

Accompany with grilled vegetables, Tuscan bread and olive oil, some potatoes, or a nice fresh salad.

Serve with a nice chilled white wine, or a tasty craft brew!

Mighty good!