

Double K Grilled Salmon

Ingredients

- 1/4 cup packed brown sugar
- 1/4 cup soy sauce
- 3 tablespoons unsweetened pineapple juice
- 3 tablespoons red wine vinegar
- 3 garlic cloves, minced
- 1 tablespoon lemon juice
- 1 teaspoon ground ginger
- 1/2 teaspoon pepper
- 1/2 teaspoon hot pepper sauce
- 1 salmon fillet (2 pounds)

Directions

1. In a small bowl, combine the first nine ingredients. Pour 3/4 cup into a large resealable plastic bag; add salmon. Seal bag and turn to coat; refrigerate for 1 hour, turning occasionally. Set aside remaining marinade for basting.
2. Coat grill rack with nonstick cooking spray before starting the grill. Drain and discard marinade. Place salmon skin side down on rack. Grill, covered, over medium heat for 5 minutes. Brush with reserved marinade. Grill 15-20 minutes longer or until fish flakes easily with a fork. Yield: 8 servings.