

# Rocky Mountain Salmon

Carrie Lowe, Fort Ripley

¼ c Packed brown sugar

2 Tbsp Dry white wine

2 Tbsp Soy Sauce

2 Tbsp Butter

1 Tbsp Lemon juice

1 Salmon fillet, approx 2 lbs.

In 9x13" glass dish, combine first 5 ingredients. Heat in microwave on high for 2 minutes or until boiling. Stirring several times. Rinse salmon, pat dry and lay skin side up in marinade. Cover and chill at least 1 hour. Drain, reserving marinade. Lay salmon skin side down on heavy foil. Lay foil and salmon on hot grill, cooking until salmon is opaque but still moist looking in center of thickest part, approx. 20-25 minutes. Transfer fish to platter.

Return marinade to microwave and heat to boiling. Stirring several times, approx 2 minutes. Top salmon with marinade to taste.



*Recipe*  
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