

## **BBQ King Salmon or Sockeye Salmon**

Try this recipe for a delicious barbeque treat.

Use a kabob stick to insert holes in steak or fillet for marinating. Squeeze honey over top of fish, sprinkle with salt, then crumble brown sugar all over top. Let the fish rest for at least 1 hour but it is best if left for 2 hours.

Barbeque on greased foil until flaky or bake at 400° for 5 - 8 minutes.

Serve with corn on the cob and potato salad for a great summer meal outdoors