



Fresh Salmon with Beer

Recipe from Executive Chef Terry Dox

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| 2 – 3 pound salmon fillet | 1 cup brown sugar |
| 1 can beer (your favorite!) | 1 small red onion, thinly sliced |
| ½ teaspoon coarse ground salt | 2 teaspoons chopped fresh parsley |
| Freshly ground pepper | |

Lay salmon on a heavy-duty piece of aluminum foil. Fold up edges to make a small boat. Pour beer over salmon. Top with salt, pepper, brown sugar, red onions, and parsley.

Place on a preheated grill over medium heat or bake in oven at 350° for about 15 minutes or until salmon is opaque. Remove from oven or grill, garnish with fresh lemon, and serve right in the foil. Serves 4 – 6.

May 2006 Reporter