



SALMON STEAKS Serves 4-8

4 1/4 lb. salmon steaks

Dry marinade:

1 Tbs. powdered garlic
1 Tbs. powdered onion
1 Tbs. celery salt
1/2 tsp. ground mustard
1/2 tsp. black pepper

Sauce:

4 Tbs. brown sugar
1 tsp. powdered sugar
1 tsp. liquid smoke
1 Tbs. lemon juice
Dash of soy sauce

Rub steaks with salt, pepper, powdered garlic and onion, and dry mustard mixture, gently working into the flesh with your hands. Leave to dry marinate for 20 minutes.

Mix brown and powdered sugar, liquid smoke, soy and lemon juice in a bowl and set aside.

Put foil packet, filled with a handful of alder or oak chips that have been soaked in water for an hour, directly on medium coals or medium gas flames. Replace grill and put a piece of aluminum foil on the grill, spray the foil with cooking spray, place the salmon steaks on the foil, and close the lid.

Smoke for about 7-9 minutes per side, brushing both sides heavily with the bbq sauce. When fish flakes easily, but is still a tiny bit pink in the center remove the steaks from heat and let rest for 2-3 minutes covered with foil. Drizzle more sauce over each steak and serve.

