

Alaskan Bbq Salmon

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Ingredients

1 cup brown sugar
1/2 cup honey
1/4 teaspoon liquid smoke
1/2 cup distilled vinegar
1 (10 pound) salmon

Directions

Preheat a barbecue for a high heat.

In a small mixing bowl, combine brown sugar, honey, liquid smoke and vinegar. Mix well.

Brush one side of the salmon with the basting sauce, then place the salmon (basted side down) on the grill. When the salmon is half finished cooking, baste the top portion of the salmon and flip the filet so the fresh basting sauce is on the grill. When the fish is almost finished cooking, apply the basting sauce and flip the salmon again. Baste and flip the salmon once more and serve. Be careful not to overcook the salmon as it will lose its juices and flavor if cooked too long.