



## **Pineapple Teriyaki Glazed Salmon** *(Adapted from myrecipes.com)*

2 - 6 ounce sockeye salmon filets with skin on  
Salt and coarse ground black pepper

2 tablespoons brown sugar  
2 tablespoons soy sauce  
Zest from 1 orange  
3/4 cup pineapple juice  
Dash of salt

Combine brown sugar, soy sauce, orange zest, pineapple juice and salt in a small heavy saucepan. Place over medium high heat, bring to a boil and cook until liquid is reduced to approximately 1/4 cup. Sauce will look syrupy. Set aside.

Check salmon for bones and remove as needed. Wash and dry on both sides, leaving skin on. Season with salt and pepper, then place filets on hot grill skin side down. Cook for approximately 6 minutes or until firm to the touch, flipping salmon over briefly to get char marks on top side. Finish with skin side down. Add glaze during last minute of cooking. Serves 2.