

Grilldome Salmon

Serves 4

Adapted from Big Green Egg

- ½ cup soy sauce
- ½ cup lemon juice
- ¼ cup brown sugar
- ¼ cup vegetable oil
- 4 skinless salmon filets
- 2 Tb butter
- 2 Tb real maple syrup
- Store-bought or homemade dry rub

Combine first 4 ingredients. Marinade fish in that mixture for 3 – 6 hours (in the fridge, covered with plastic wrap).

Heat grilldome to 350 degrees (set-up for direct cooking). 30 minutes before cooking, remove salmon from the marinade and place on counter. Before placing on the grill, dry each piece with a paper towel. Melt butter and mix with syrup. Brush each piece of salmon with the butter mixture, then sprinkle dry rub. Cook for 15 – 20 minutes or until salmon is done. Cover with foil and rest for 5 – 10 minutes before serving.