

GRILLED SALMON STEAKS

SERVES 8

Adapted from *Stirring Performances*, Junior League of Winston-Salem

Mix butter, lemon juice, soy sauce, Worcestershire, and garlic salt. Brush on salmon steaks.

Grill 5–7 min on one side. Baste and turn fish. Grill for 5–7 min more. Cooking time will depend on thickness of fish. Baste the fish frequently during grilling.

DEEDEE'S NOTES:

- Marinade can be prepped earlier in the day in a microwave-safe measuring cup. Heat to melt butter before putting on fish.
- We grill our salmon to medium/medium-rare, which takes about 5 min per side, depending on the thickness of the steaks. “We” means Ed or Eddie, who do all the grilling. I don’t even know how to turn the grill on.
- Increases well.

INGREDIENTS

½ cup butter, melted

3 tsp soy sauce

2 tsp Worcestershire sauce

Dash of garlic salt

8 2-in salmon steaks, cut from fillet