

SALMON with SOY SAUCE AND BROWN SUGAR



¼ cup soy sauce

2 T. brown sugar

1 t. lemon peel

⅛ cup lemon juice

salmon filet

Combine soy sauce, brown sugar, lemon peel and juice. Pour over salmon in plastic storage bag. Press air out of bag; close top securely. Marinate 30 to 40 minutes. Broil salmon 3 to 4 minutes on each side, or until fish flakes.