

Spicy Salmon Marinade

Compliments of Jennifer Wiper

6 - 8 lbs fillet or 2 x 3 - 4 lbs fillets

salt & pepper

garlic powder

chili powder

Use deboned skin on fillet(s) for best results. Sprinkle fillet(s) with salt, pepper and garlic powder. Cover entire fillet(s) with chili powder so that no flesh is visible.

½ cup melted butter

½ cup lemon juice

½ cup soya sauce

Allow melted butter to cool slightly before mixing with lemon juice and soya sauce. Mix ingredients together, pour SLOWLY over fillet(s) and leave in refrigerator over night. Using disposable tin foil pan or aluminum foil "boat", place salmon in pan and then onto the barbeque – pour remaining marinade into the pan. Cook until done.

