



Salmon: Barbecue Salmon Steaks

Ingredients

- 4 x 4-6 oz. salmon steaks

Directions

- Combine the sauce ingredients stirring thoroughly. Generously brush both sides of the salmon steaks with mixture.
- Barbecue on a well-oiled grill over hot coals. Make a tent of foil or use barbecue cover and place over salmon. Barbecue 6-8 minutes per side depending on the thickness of your steaks.
- Baste frequently. Turn once, brushing with sauce. Steaks should flake easily when tested with a fork.