

GRILLED SALMON STEAKS

Ingredients

1. 3/4 cup Butter melted
2. 1 tblsp. Lemon Juice
3. 1 1/2 tsp. Dried Parsley
4. 1 1/2 tsp. Dried Minced Onion
5. 1 1/2 tsp. Granulated Garlic
6. 3/4 tsp. Dried Dill Weed
7. 1/2 tsp. Black pepper
8. 1/2 tsp. Sugar
9. 4 Salmon Steaks (1 inch thick)
10. Lemon Wedges

Instructions

1. In a bowl, beat butter, lemon juice, parsley, onion, garlic, dill weed, pepper, and sugar. until well blended.
2. Let stand for at least 30 minutes to develop flavor.
3. Pat salmon steaks dry with paper towel.
4. Spread each steak with 1 tablespoon of the seasoned butter.
5. Place steaks, buttered side down, on grill about 4 inches above flame or coals.
6. Cook for five minutes or until lightly browned.
7. Spread each steak with 1 tablespoon of the seasoned butter.
8. Turn the steaks over and spread cooked side with the seasoned butter.
9. Cook for 5 to 7 minutes longer or until salmon flakes easily with a fork.
10. Can also use Tuna Steaks instead of salmon.