

# ■ January 2009 Recipe ■

## Grilled Salmon with Brown Sugar and Mustard Glaze

This recipe was created by my son Marshall with available ingredients at my mother's house this past Christmas. A simple and quick great tasting recipe, we are proud of how quickly he has picked up the ability to create great meals.

### Rub

- 3 or 4 Tablespoons brown sugar
- 2 or 3 Tablespoons coarse mustard

### Sauce

- 4 Tablespoons mayonnaise
- 2 Tablespoons sour cream
- 2 Tablespoons light brown sugar
- 1/4 Cup coarse or Dijon mustard (your choice for flavor)
- 2 Tablespoons chopped chives
- Salt and pepper to taste

### Salmon

- 6 salmon fillets (skinless)



Pre-heat the grill to medium high heat.

Spread mustard on top and bottom of salmon. Sprinkle and pat the brown sugar on top and bottom of the salmon and let set.

Combine the sauce ingredients in a small bowl and set aside.

Grill the fillets over medium high heat with the lid closed, turning once, for about 5 to 6 minutes per side.

Serve the sauce with the grilled salmon and per Marshall Graeber, "FIGHT ON!"

Makes 6 servings