

## Rocky Mountain Salmon

*1/4 cup firmly packed brown sugar*  
*2 tablespoons dry white wine*  
*2 tablespoons soy sauce*  
*2 tablespoons butter*  
*1 tablespoon lemon juice*  
*1 2lb Salmon fillet*

Heat brown sugar, wine, soysauce, butter and lemon juice until boiling. Let cool.

Rinse salmon, pat dry and lay skin side up in above marinade. Cover and chill up to one day.

Lift salmon from marinade, drain (reserve marinade) and lay skin side down on a sheet of heavy foil. Trim foil to outline of fish.

Transfer fish onto foil to a grill over a solid bed of coals or high heat on a a gas grill. Cover and cook to 140 degrees (20 to 25 minutes). With 2 wide spatulas, transfer the fish to a platter.

Heat reserved marinade and spoon over salmon as desired.