



Grilled Salmon Fillet

4- 5oz. Salmon fillets *

1 cup Maple Syrup *

2TBS Fresh Ground Pepper *Mix Maple Syrup and Pepper.

Dip Fish pieces in the Maple syrup mixture

When the grill is very hot, coat grill with vegetable oil. Put the Salmon on a 45 degree angle then rotate it 90 degrees after it is cooked 1/4 of the way through to get strong grill marks.

Halfway through cooking, flip the fish (keeping it at a 45 degree angle to the grill grates.

Rotate it again for the last bit of cooking. Internal temperature should be 130 degrees when done.