

Fabulous FOODS

Barbecued Salmon

(NAPSA)—Wild Alaskan salmon is one of America's favorite fish, and much of it comes from America's Rainforest and the largest national forest—the Tongass National Forest. The next time you've got a taste for Alaskan salmon, try this wonderful and easy recipe:



Barbecued Southeast Alaskan Salmon

*Courtesy of Gustavus Inn,
Glacier Bay, Alaska
Serves four*

- 1 wild salmon fillet (about 2 pounds), skin on**
- 1/3 cup brown sugar**
- Juice of 1/2 lemon**
- 2 tablespoons soy sauce**
- 1/2 cup butter**

Cut fillet into 4 pieces, place in fridge on paper towels. Heat butter, sugar, soy sauce and lemon juice in sauce pan until dissolved. Bring to a boil carefully, set aside.

Place fish, skin side down, on grill over hot coals. Baste with sauce and cover grill (add alder chips to coals for delicious smoky flavor). Baste one or two more times during cooking. Do not turn the fish. Remove each fillet when a thermometer inserted into its thickest part reads 120 degrees. For more control, grill fish to 100-110 degrees and transfer to 250-degree oven. Depending on thickness, a fillet should take about 5-10 minutes to finish cooking.

To learn more about keeping the "wild" in wild Alaskan salmon coming from the waters of the Tongass to your dinner plate, visit AlaskaWild.org.