

# ISLANDER SALMON

*Prep:* 5 Mins | *Total:* 60 mins  
*Serves:* 2

## INGREDIENTS

- *1 lb fillet coho or king salmon, at least 1 inch thick*
- *¼ cup soy sauce*
- *½ clove garlic, crushed*
- *1 tbsp brown sugar*
- *¼ teaspoon dry mustard*
- *Lemon slices*
- *1 slice of thin cut bacon*
- *Dill, optional, for garnish*

## DIRECTIONS

### **Mix Marinade**

Mix soy sauce, garlic, brown sugar, and mustard, and pour over salmon in a large plastic bag with a tight seal or in a baking dish.

### **Marinate Salmon**

Marinate salmon, turning frequently for 30-60 minutes in the refrigerator.

### **Preheat Oven**

Preheat oven to 325 degrees F.

### **Bake Salmon**

Pour off and reserve marinade to use as a baste during cooking. Place the salmon on a baking sheet and lay lemon slices and bacon across the fish (if desired).

Bake 15-30 minutes until salmon is cooked through, basting 2-3 times during cooking.

### **Serve**

Garnish with extra lemon and dill

