

Grilled Salmon a la Taku Lodge

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adapted from Taku Glacier Lodge in Juneau



- 1/2 cup butter
- 1 cup brown sugar
- 3 tablespoons lemon juice
- 1 1/2 tablespoons dry white wine
- 2 1/2 pounds salmon
- 1/3 cup parsley, finely minced

Per Serving (excluding unknown items): 226 Calories; 11g Fat (44.1% calories from fat); 19g Protein; 12g Carbohydrate; trace Dietary Fiber; 70mg Cholesterol; 147mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

NOTE: I buy the whole farm-raised salmon slabs at Costco and they vary in size and thickness.

1. In a medium saucepan melt butter over medium heat. Stir in brown sugar until dissolved. Add lemon juice and wine. Stir and heat through, about 5 minutes.
2. Prepare foil "pan," by placing 2 pieces of heavy-duty foil together, spray foil with nonstick spray, then place salmon on top, curling the thin, tapered end under so the salmon slab is about an even thickness. Carefully crinkle/roll the foil edges inward so it kind of surrounds the fish, like a boat. Baste the salmon with the glaze (don't use it all). Set aside until the grill is ready.
3. Preheat grill to high. Leave one part of the grill off, or bank coals to one side.
4. Turn down the grill heat to medium. Place salmon "pan" on heat for about 4 minutes, then move the "pan" to the unheated side and continue cooking (lid closed). Baste the salmon several times with the glaze. It's done when the collagen begins to leak through to the top of the salmon, about 4-8 minutes, depending on the thickness. The fish should flake when tested with a fork.
5. If desired, open the short end of the foil pan and using aspatula, gently scoot the whole salmon off onto a heated platter. Pour any remaining glaze over the top. Garnish with minced parsley.