

Teriyaki Salmon

3 Cups soy sauce

1/2 cup brown sugar

1/2 cup white sugar

2 lb. salmon fillet cut in single serve portions

Heat soy sauce in a sauce pan. Add sugars. Stir until sugars caramelize.

Remove from heat and let rest for one hour.

Marinate salmon in sauce mixture for 1/2 hour.

Pre heat oven to 350°

Bake salmon on a cookie sheet at 350° for approximately 30 minutes or until easily flaked with a fork.