Grilled Salmon with Brown Sugar and Soy Sauce Marinade

Adapted from allrecipes.com

1½ pounds salmon fillets

1/3 cup soy sauce (dark, thick variety preferred)

1/3 cup light brown sugar

¼ cup vegetable oil

1 tsp. lemon juice

1 tsp. garlic powder

Salt and pepper to taste

Rinse salmon, pat dry, and lay in a shallow dish. Combine remaining ingredients in food processor or blender and pour over salmon, thinning mixture with up to ¼ cup water if needed to coat salmon thoroughly. Let marinate for a minimum of 15 minutes; salmon may be marinated overnight in refrigerator if desired.

Meanwhile, preheat grill to high heat. Coat cooking grate lightly with vegetable oil spray. Remove salmon from marinade, discarding marinade, and place salmon on preheated grill skin side up. Grill 4-7 minutes on each side, until fish flakes easily with a fork but retains its silkiness. Do not overcook!