



The banner features a scenic background of a coastal landscape with blue water and green hills. On the left, there is a small inset photo of a boat with handwritten text that reads "Perfect weather perfect crew... The Eagle Edge II". On the right, there are three smaller photos: a person holding a large fish, a person holding a large crab, and an eagle perched on a rock.

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Sweet BBQ Salmon

- ½ cup of butter
- ½ cup of lemon juice
- Heaping spoon of minced garlic
- 2 medium sized fillets of salmon
- 1 sliced onion
- ¼ cup of brown sugar

First make a tinfoil boat by taking two layers of tinfoil and folding up the edges so that it can hold liquid. Place two fillets of salmon skin down in the “boat” and rub a quarter of a cup of brown sugar into them. Mix a ½ cup of butter, a ½ cup of lemon juice and a heaping spoon full of minced garlic. Melt on half power in the microwave. Pour the butter mixture over the fillets of salmon and cover in slice onion. Barbeque on low until the fish can be flaked easily with a fork.