

## Buster's Maple Glazed Salmon

**3/4 c maple syrup**

**2 T Buster's BBQ Sauce**

**1 T brown sugar**

**1 T cider vinegar**

**1 tsp Worcestershire sauce**

**1/2 tsp salt**

**1/2 tsp ground mustard**

**1/8 tsp hot sauce**

**1 salmon fillet (2 pounds)**

**1.** In a bowl, combine the first eight ingredients to create marinade; mix well, pour 1/2 cup into a large re-sealable plastic bag; add the salmon. Seal bag and turn to coat; refrigerate for up to 2 hours. Cover and refrigerate remaining marinade.

**2.** Before starting the grill, coat grill rack with nonstick cooking spray. Drain and discard marinade from salmon.

**3.** Grill salmon skin side up over medium-hot heat for 2-4 minutes. Transfer to a double thickness of heavy-duty foil skin side down. Spoon some of the reserved marinade over salmon. Fold foil around fillet and seal tightly.

**4.** Grill 5-6 minutes longer or until fish flakes easily with a fork. Brush with remaining marinade.

**Serves 8**

