GRILLED BOURBON SALMON

 1 LB SALMON (OR OTHER FISH) FILLET WITH SKIN ON ONE SIDE 1 TSP BOURBON (OPTIONAL?)

1/4 CUP PINEAPPLE JUICE 1/4 TSP FRESH CRACKED PEPPER

2 TBS SOY SAUCE 1/8 TSP GARLIC POWDER

2 TBS BROWN SUGAR 1/2 CUP VEGATABLE OIL

COMBINE ALL INGREDIENTS IN A BOWL AND STIR OR WHISK. SAVE A SMALL AMOUNT OF THIS MARINADE FOR BASTING. PLACE FILLET IN A ONE GALLON ZIPLOCK BAG AND POUR IN REMAINING MARINADE. PLACE IN REFRIGATOR FOR 1-2 HOURS, SHAKING ONCE OR TWICE TO THOROUGHLY COVER FILLET. HEAT GRILL TO 375-400 DEGREES AND PLACE FILLET SKIN SIDE DOWN ON THE GRILL. GRILL FOR ABOUT 14 MINUTES. BASTE WITH MARINADE AS DESIRED. OPTIONAL: SPRINKLE WITH CRUMBLED BLUE CHEESE DURING LAST 6-7 MINUTES. SERVE HOT OFF THE GRILL. NOTE: FOR SKINLESS FILLETS, USE SAME RECIPE BUT TURN OVER ONCE AFTER 7 MINUTES.