



### *Ingredients*

4-6 fresh salmon fillets, skin removed  
2 to 1 ratio of mayo to ketchup  
brown sugar  
very cold butter  
white vinegar

### *What To Do:*

Make sure to remove skin from fillets. Cover a roasting pan with foil, stretched tightly. Poke some holes in foil with a fork. Mix mayo and ketchup, about 1/2 cup mayo to 1/4 cup ketchup, add a capful of white vinegar. Spoon mixture over fillets which have been placed on foil, spread evenly over the salmon. Sprinkle brown sugar over the mayo mixture, just so it melts into the mixture. Dot with very tiny bits of very cold butter. Bake in a 350 degree oven for about 20 minutes, until edges are done. Test for flakiness. (This can also be done on the grill outside using grill proof pan with same foil technique, just don't overcook!)