

Maple Glazed Coho Salmon



Ingredients:

- 2 lbs Wild Coho Salmon (one large fillet)
- 1/3 cup Pure Maple Syrup
- 1/4 cup Soy Sauce
- 1 tsp Garlic Powder
- 2 tsp Lemon Juice
- Salt & Pepper to taste

Directions:

Whisk together maple syrup, soy sauce, and garlic powder and lemon juice

Line a shallow baking dish with parchment paper - so your salmon doesn't stick

Place Coho salmon fillet on parchment paper - skin side down. Evenly coat salmon with maple mixture - leave 1/4 cup to add halfway through cooking

In an oven preheated to 375 degrees, bake salmon for about 7 minutes

Pull salmon out of oven, and re-glaze with remaining maple mixture

Turn oven to BROIL at 450 degrees, and cook for a further 7-9 minutes. Watch salmon closely, to avoid burning at high temperature, check on it frequently

Salmon is ready when glaze appears crispy and brown, and salmon flakes with a fork

Serve with your favorite side dish - we like mashed potatoes and veggies!