



HONEY MUSTARD BAKED SALMON RECIPE

INGREDIENTS:

12 oz salmon, cut into two pieces

MARINADE:

2 cloves garlic

3 tablespoons honey

3 teaspoons Dijon mustard

2 tablespoon Japanese cooking sake, optional

Scant 1/8 teaspoon salt

3 dashes ground black pepper

1/8 teaspoon cayenne pepper

Chopped parsley leaves, for garnishing

INSTRUCTIONS:

Preheat oven to 400F.

Combine all the ingredients for the Marinade together, whisk to combine well. Marinade the salmon for 30 minutes or best 2 hours. Arrange the salmon on a baking sheet lined with parchment paper. Add the Marinade to the salmon, and bake for 12 minutes. Remove from heat, scoop the juice from the Marinade and drizzle on top of the salmon. Garnish with the parsley and serve immediately.