



MAPLE BAKED SALMON RECIPE

MAKES:

12 servings

TOTAL TIME:

Prep/Total Time: 30 min.

INGREDIENTS

- 12 salmon fillets (6 ounces each)
- 1/2 cup packed brown sugar
 - 1/2 cup maple syrup
- 6 tablespoons reduced-sodium soy sauce
 - 2 tablespoon Dijon mustard
 - 1/2 teaspoon pepper

DIRECTIONS

Preheat oven to 425°. Place salmon fillets in a greased 13x9-in. baking dish. In a small bowl, combine brown sugar, syrup, soy sauce, mustard and pepper. Pour over salmon.

Cover and bake 10 minutes. Uncover and bake 8-10 minutes longer or until fish flakes easily with fork.. **Yield:** 6 servings.