

Sweet Heat Maple Salmon – via ALLRECIPES

¼ C Sweet Heat maple syrup

2 Tbsp soy sauce

1 clove garlic, minced

¼ tsp garlic salt

⅛ tsp ground black pepper

1 lb salmon

Prep: 10 mins

Cook: 20 mins

Additional: 30 mins

Total: 1 hr

Servings: 4

Directions:

- Stir together maple syrup, soy sauce, garlic, garlic salt, and pepper in a small bowl.
- Cut salmon into 4 equal fillets, place in a shallow glass baking dish, and coat with maple syrup mixture. Cover the dish and marinate salmon in the refrigerator for 30 minutes, turning once halfway.
- Preheat oven to 400 degrees F (200 degrees C).
- Place the baking dish in the preheated oven and bake salmon uncovered until flesh easily flakes with a fork, about 20 minutes.