

Maple Glazed
Scottish Salmon





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INGREDIENTS

- 4 fresh Scottish salmon portions
- 1/4 cup (60ml) maple syrup
- 2 tsp. soy sauce
- 1 clove fresh garlic, pressed
- 1/4 tsp. garlic salt
- 1/8 tsp. ground black pepper

DIRECTIONS

1. In a small bowl, mix the maple syrup, soy sauce, garlic, garlic salt, and pepper.
2. Place salmon filet in a shallow glass baking dish, and coat with the maple syrup mixture.
3. Cover the dish, and marinate salmon in the fridge for 30 minutes, turning once.
4. Preheat oven to 180°C and bake salmon uncovered 20 minutes, or until easily flaked with a fork.
5. Enjoy!