

Glazed Salmon Recipe

Ingredients

2 lbs Salmon Fillets
2 tbsp Butter

Salt & Pepper, to taste

Glaze:

1/4 cup Butter
1/4 cup Brown Sugar
1 tsp Dill Weed
1 tsp Lemon Juice

Directions

Glaze: In a small saucepan, melt the butter. Stir in the brown sugar, dill and lemon juice. Stirring constantly. Remove from heat when the sugar melts.

Salmon can be broiled or grilled. Season salmon with salt and pepper.

To Broil: Place salmon on greased broiler pan. Brush with glaze. Broil approximately 6 inches from heat for 5-6 minutes per side. Baste fillets with glaze when you flip and throughout cooking.

To Grill: Use grease foil tray or grease grill racks lightly. Baste with marinade. Grill for approximately 10 minutes or until flakes easily with fork.

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