



Maple Salmon

INGREDIENTS

1/4 cup maple syrup
2 tablespoons soy sauce
1 clove garlic
1/4 teaspoon garlic salt
1/8 teaspoon ground black pepper
1 pound salmon

DIRECTIONS

- In a small bowl, mix the maple syrup, soy sauce, garlic, garlic salt, and pepper.
- Place salmon in a shallow glass baking dish, and coat with the maple syrup mixture. Cover the dish, and marinate salmon in the refrigerator 30 minutes, turning once.
- Preheat oven to 400 degrees F (200 degrees C).
- Place the baking dish in the preheated oven, and bake salmon uncovered 20 minutes, or until easily flaked with a fork.