



## 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
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### 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.