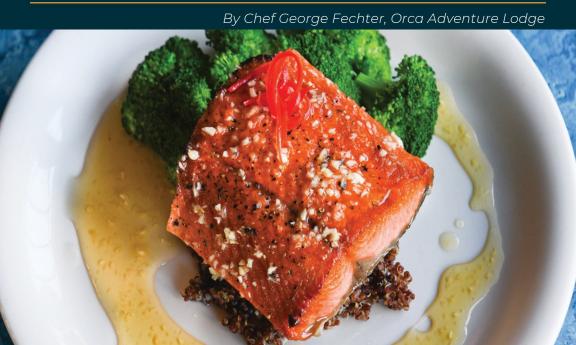
Honey Garlic Glazed Salmon



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Ingredients

- -2 six-oz portions Copper River Sockeye salmon
- -1/2 cup honey
- -6 cloves garlic, minced
- -salt to taste
- -pepper to taste
- -2 tbs clarified butter

Instructions

- -Pat salmon dry and sprinkle with salt and pepper on both sides, preheat oven to 400° F
- -Heat sauté pan on medium-high heat, add clarified butter and heat to shimmering
- -Place salmon flesh-side down in pan, sear for 2-3 minutes
- -Mix honey and garlic
- -Transfer salmon to foil-lined sheet pan, skin-side down
- -Apply honey-garlic glaze to salmon, cook for 4-6 minutes, or until flesh separates easily with fork
- -Optionally garnish with pickled red onions, as shown in photo, pair with preferred salmon pairing and enjoy!



Scan code to watch video

