

Maple Ginger Glaze Salmon



Ingredients

Salmon Fillets, thawed	25 Fillets
Maple Syrup	3 1/3 Cups
Soy Sauce (reduced sodium)	1 2/3 Cups
Lemon Juice	1 1/4 Cups
Garlice, minced, dried	1 Tbsp + 2 Tsp
Ginger, fresh, minced	1 Tbsp + 1 Tsp
Salt	2 1/2 Tsp
Black Pepper	1 1/4 Tsp

NUTRITIONAL VALUE

Calories: 340

Fat: 7 g

Cholesterol: 125 mg

Sodium: 960 mg

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Method of Preparation

1. Preheat convection oven to 450F.
2. Take fresh ginger finely chop/mince.
3. In a saucepan or kettle combine maple syrup, soy sauce, lemon, garlic, ginger, salt and pepper. Bring to a boil and simmer until reduced (evaporated) by 1/3. Reserve and keep warm.
4. Pat salmon fillets dry and place on an oiled sheet pan. Lightly season with additional salt and pepper.
5. Place salmon in pre-heated oven; bake until they are browned and cooked through (145), approximately 8-10 minutes.
6. Spoon glaze over cooked salmon fillets and serve.

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