

World's Best and Easiest Salmon

Ingredients :

1/4 cup pure maple syrup (NOT pancake syrup!) or honey

1/4 cup soy sauce

2-3 cloves minced garlic

12 ounces fresh or thawed salmon

Preparation :

Combine the first 3 ingredients in a gallon-size ziploc bag, shake it up, and then add the salmon.

Allow to marinate in the refrigerator for an hour, turning after half an hour.

Pour the salmon and the marinade into a baking dish and bake in a 350 degree oven, covered with foil, for 15 minutes.

The salmon is done when it flakes easily at the thickest part.

Enjoy! Makes (4) 3 ounce servings.

Source : allrecipes.com