

Brown Sugar Salmon

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This delicious salmon dish is surprisingly easy to make. Whip it up for an appetizing weeknight dinner or wow your guests with sweet and moist salmon fillets.

Serve with a seasonal salad or rice pilaf for a delicious and hearty meal, and pair with white wine for an unforgettably delicious experience!

Ingredients:

4 salmon fillets
½ cup of brown sugar
4 tablespoons of butter, melted
3 tablespoons of freshly squeezed lemon juice
2 tablespoons of dry white wine

Directions:

1. In small bowl combine melted butter, lemon juice, white wine and brown sugar. Stir until sugar is dissolved.
2. Place salmon fillets in airtight container or plastic bag. Add marinade, making sure salmon is liberally covered. Refrigerate and allow to marinate for 3-5 hours.
3. Bake at 350°F (180°C) for about 20 minutes, basting occasionally.

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