

Ginger Salmon

By

Bill Barash

Ingredients

2 tbsp olive oil

1 tbsp honey

1 tbsp Dijon mustard

2 tsp grated fresh ginger

1 pound salmon fillets



Procedure

1. Preheat oven to 350°F
2. In small bowl blend olive oil, honey, mustard and ginger
3. Place salmon in medium baking dish. Brush sauce on salmon fillets.
4. Bake 15 to 20 mins in oven until fish flakes easily with a fork.

