

# MAPLE-GLAZED SALMON

## INGREDIENTS

½ cup maple syrup  
2 tablespoons soy sauce  
1 tablespoon minced garlic  
1 tablespoon dill  
¼ teaspoon garlic salt  
1 lb salmon

## PREPARATION

1. Preheat the oven to 400°F.
2. Mix maple syrup, soy sauce, minced garlic, dill, and garlic salt together in a small bowl.
3. Place the salmon in a baking dish and coat with the maple syrup mixture. Cover, and marinate in the refrigerator, turning once, for at least 30 minutes.
4. Bake salmon uncovered in the oven until the fish flakes easily (about 25 minutes)

Recipe adapted from [www.allrecipes.com](http://www.allrecipes.com)

[apainintheback.org](http://apainintheback.org)

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