**Glazed Salmon**

**Note:** Purchase salmon from Ozark Food Harvest when available

RECIPE

**INGREDIENTS**

* 6 pounds of salmon
* salt & pepper
* Optional Ingredients:

Garlic powder, onion powder, parsley, lemon slices

**FOR GLAZE**

* 6 tablespoons olive oil
* ¾ cup brown sugar
* ¾ cup low sodium soy sauce
* 9 garlic cloves, minced
* juice of three lemons

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**DIRECTIONS**

1. Preheat oven to 350 degrees. Spray a 2” pan with non-stick spray. Lay the salmon in pan and sprinkle with salt and pepper.
2. In a small bowl whisk together the olive oil, brown sugar, soy sauce, garlic, and lemon juice. Pour glaze over salmon. Top with aluminum foil and seal.
3. Bake for 20-25 minutes or until salmon is cooked throughout. Take the foil off of the top and baste the salmon with the sauce in the pan. Broil for 3-5 minutes or until brown and caramelized. Garnish with lemon slices and parsley if desired.

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| **Prep Time:** 10 minutes | **Cook Time:** 25 minutes | **Total Time:** 35minutes | **Yield:** 20-24 servings |