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**Salmon with Honey Balsamic Glaze** (6 servings; you can also try grilling this using the glaze to baste the salmon)

***Ingredients:***

- 6 salmon filets with skin (5 to 6 ounces each)
- ½ cup HONEY
- 3 Tbs balsamic vinegar
- 1 Tb olive oil
- 2 cloves garlic, finely chopped
- 1/8 tsp salt

***Directions:***

- Season flesh-side of filets with salt
- Arrange skin-side down in shallow baking pan
- Roast at 500 degrees F. for 5 minutes
- Make the glaze: mix HONEY, balsamic vinegar, olive oil, garlic, and salt
- Drizzle 1 Tb. of glaze over each filet
- Roast at 500 degrees F for 3 to 5 more minutes
- Put salmon on serving plates and drizzle filets with the rest of the glaze