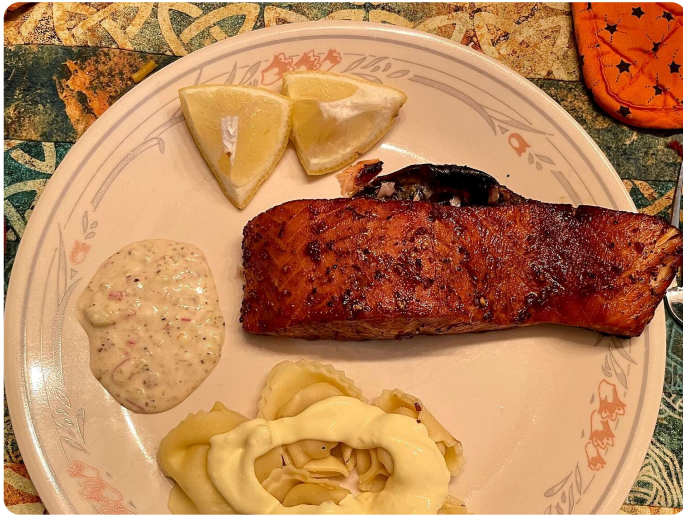


## Sweet Glazed Salmon

Savannah · 30/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

1 hr 20 mins

### Description

This salmon glaze recipe makes the most delicious salmon Its easy to prepare and very refreshing Everyone that eats this dish loves it I made this recipe and it is easily my favorite

### Ingredients

- - ¾ teaspoon olive oil
- divided - 1 clove garlic
- minced - ? cup packed brown sugar - ¼ cup soy sauce - ½ lemon
- juiced - 1 teaspoon honey - ¼ teaspoon sea salt
- plus more for garnish - ¼ teaspoon ground black pepper
- plus more for garnish - ¼ teaspoon red pepper flakes - 4 (6 ounce) fillets salmon - 1 tablespoon olive oil

### Instructions

1. Heat 1/4 teaspoon olive oil in a small skillet over medium-high heat. Sauté garlic in hot oil until just beginning to brown. Mix together sautéed garlic
2. brown sugar
3. soy sauce
4. lemon juice
5. honey
6. 1/2 teaspoon olive oil
7. sea salt
8. black pepper
9. and red pepper flakes in a bowl; pour into a large resealable plastic bag. Add salmon fillets to the bag
10. turning to coat with marinade
11. squeeze to remove excess air
12. and seal the bag. Marinate in the refrigerator for 1 hour. Dotdash Meredith Food Studios Remove salmon from the marinade and shake to remove excess liquid. Reserve 3 tablespoons marinade and discard remainder. Dotdash Meredith Food Studios Heat 1 tablespoon olive oil in a large skillet over medium heat. Arrange salmon fillets in the hot skillet; pour reserved marinade over salmon. Dotdash Meredith Food Studios Cover and cook
13. occasionally spooning liquid in the pan over fillets
14. until salmon is browned and flakes easily with a fork
15. 2 to 3 minutes per side. Garnish salmon with sea salt and black pepper. Dotdash Meredith Food Studios Recipe Tip For the best results
16. use Icelandic sea salt and organic Tellicherry pepper. Editor's Note: The nutrition data for this recipe includes the full amount of the marinade ingredients. The actual amount of the marinade consumed will vary.