



Quick and Easy Strawberry Ginger Glazed Salmon Recipe

Prep time: 15 minutes, Cook time: 12-14 minutes, Total time: About 30 minutes

INGREDIENTS

Strawberry Ginger Glaze

- 6 Tablespoons strawberry jam or strawberry fruit spread (lower sugar preferred)
- 2 teaspoons fresh peeled ginger, grated (or ½ tsp powdered dried ginger, fresh preferred)
- 2 Tablespoons lemon juice
- salt and pepper (to sprinkle on salmon before topping with glaze)

Salmon

- 1 to 2 pounds of raw sockeye/red salmon whole fillet, skinless, cut into 2-3” wide fillets

INSTRUCTIONS

- Preheat the oven to 350 degrees F.
- Place salmon fillets into a 9x13 casserole dish. Arrange so the fillets are not touching each other. Sprinkle salt and pepper on salmon fillets.
- In small mixing bowl, add strawberry jam, ginger and lemon juice. To make the glaze, stir ingredients until well blended.
- Spoon the glaze on top of the salmon fillets.
- Place in the oven and bake for 12 to 14 minutes, making sure not to overcook salmon.
- Remove salmon from oven and let sit about 5 minutes, as the salmon will continue to cook a little more. Then serve and enjoy!

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