

# ORANGE GLAZED SALMON

Recipe courtesy of [ohiosoutherner.com](http://ohiosoutherner.com)

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## INGREDIENTS (4 SERVINGS)

- 1/3 cup orange marmalade
- 2 tbsp soy sauce
- 2 cloves garlic, minced
- 4 salmon filets (1 1/4 to 1 1/2 inches wide)
- 1/8 tsp pepper
- 1/4 tsp salt



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## DIRECTIONS

1. Combine the orange marmalade, soy sauce and garlic.
2. Place the salmon filets on a foil lined baking sheet. Sprinkle the salt and pepper on the salmon. Spread about 3/4 of the mixture over the salmon. Bake at 425 degrees for 12-15 minutes depending on the thickness of the filets. The salmon should flake easily when tested with a fork.
3. Spread the remaining mixture on the filets and place under the broiler for 2-3 minutes or until it browns. Serve immediately.