

Maple Lemon Salmon



1 cup maple syrup
1/4 cup lemon juice
4 salmon filets
salt and pepper
olive oil

How to Prepare:

For the maple lemon glaze:

Combine maple syrup and lemon juice and whisk together. Salt and pepper to taste.

Heat oven to 400°, season salmon with salt and pepper. In oven safe pan, heat olive oil. Cook salmon on one side for 5 minutes. Turn salmon over and pour glaze over each filet. Place pan, uncovered, in oven for 8-10 minutes on medium temperature.

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DOWNTOWN

NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012

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