

fresh fish markets



featured recipe!

## Apricot Dijon-Glazed Salmon

Serves 4

### Ingredients

- 2 pounds salmon fillets
- 1/4 cup apricot preserves/jam
- 1 tablespoon grainy mustard
- 1 tablespoon Dijon mustard
- 1 tablespoon low sodium soy sauce
- 1 tablespoon lime juice
- 2 teaspoons ginger, grated
- 2 teaspoons garlic, grated

### Directions:

Preheat oven to 400°. Mix together apricot preserves, mustards, soy sauce, lime juice, ginger and garlic until mixed well.

Place the salmon on a baking dish, brush with the apricot and mustard mixture then bake in oven until the salmon just starts to flake easily, about 10 minutes.

Option: Marinate the salmon in the glaze for 30+ minutes before baking for even more flavor. Serve with your favorite asparagus recipe.