



Makes: 6 servings

Prep Time: 5 minutes Cook Time: 15 minutes

Total Time: 20 minutes

Sugar & Spice Baked Salmon

Ingredients

- 1 tbsp brown sugar
- 2 tsp kosher salt (see Chef's Note)
- 2 tsp sweet paprika
- 2 tsp garlic powder
- 1 tsp freshly ground black pepper
- 1 tbsp extra virgin olive oil
- 2 pounds salmon filet

Instructions

Preheat the oven to 375°F. In a small bowl combine brown sugar, salt, paprika, garlic powder and pepper.

Place the salmon on a rimmed baking sheet, skin side down. Brush the salmon with olive oil and sprinkle it with prepared spice mixture, spreading it around until completely coated. Bake salmon in the oven, on the center rack for 13-15 minutes, depending on the thickness of your salmon. Salmon is done when the center easily flakes with a fork, but still has a good amount of gloss to it. Take care to not over cook.

Chef's Note:

We like to use 1 teaspoon kosher salt for each pound of meat/poultry/fish that we cook. Feel free to reduce it to 1 & 1/2 teaspoons kosher salt and adjust seasoning after it is done cooking. If you are using table salt, use 1- 1 & 1/2 teaspoons to start and adjust before serving.

Recipe from Modern Proper