



## Maple-Roasted Salmon Brûlée

Makes 4 servings

Prep Time: 5 minutes cook Time: 13 minutes

Total Time: 18 minutes

- 1 & 1/4 pound wild salmon, skin removed, cut into 4 pieces
- 2 tbsp whole grain mustard
- 2 tbsp 100% pure maple syrup
- 1 clove garlic, minced
- Juice of 1/2 a lemon
- 1 tbsp turbinado sugar

Preheat oven to 400°. Place salmon pieces on a sheet pan lined with parchment paper. Season with salt and pepper; roast for 10 minutes.

In a small bowl, combine mustard, maple syrup, garlic and lemon juice. After the 10 minutes of cooking, Remove the salmon from the oven and turn oven to broil. Brush salmon with mixture and sprinkle the turbinado sugar evenly between the 4 pieces. Return to the oven for 2-3 minutes or until salmon is just cooked through. Watch very carefully so the top doesn't burn. You just want it to crisp up a little.