



Oven Roasted Salmon with Spicy Maple Basting Sauce

4 ounce pieces of fresh salmon
coarse salt and freshly ground pepper
olive oil

Sauce

1 cup pure maple syrup preferably Blis Maple Bourbon Maple
Syrup

1 cup water

1/4 cup minced ginger root

1 tablespoon minced garlic

1/2 tablespoon hot pepper flakes

1/4 teaspoon regular salt

In a small sauce pan combine all ingredients and reduce to about 1 cup.

Drizzle salmon with scant amount of olive oil season with coarse salt and pepper. Place in baking dish skin side down and spoon on 1 tablespoon of sauce. Bake at 425 about 10 –12 minutes.

Remove from pan add another 1/2 ounce or so of sauce and scrape up caramelized bits. Pour over salmon. Serve immediately.