



Honey Garlic Salmon

INGREDIENTS

- 4 wild caught salmon fillets about 1/2 pound each, skin on
- Salt and pepper, to season
- 2 tablespoons butter
- 4 cloves garlic, finely chopped or minced
- 4 tablespoons Woo Dat Cajun hot honey
- 1 tablespoon water
- 2 teaspoons soy sauce
- 1 tablespoon fresh squeezed lemon juice, (plus extra to serve)
- Lemon wedges to serve

INSTRUCTIONS

- Arrange oven shelf to the middle of your oven. Preheat oven to 450 on broil setting
- Season salmon with salt, pepper. Set aside.
- Heat the butter in a skillet or pan over medium-high heat until melted. Add the garlic and sauté for about a minute, until fragrant. Pour in the Woo Dat Cajun Hot honey, water and soy sauce; allow the flavours to heat through and combine. Add in the lemon juice; stir well to combine all of the flavors together. Add the salmon steaks to the sauce in the pan; cook each fillet (skin-side down) for 3-4 minutes or until golden, while basting the tops with the pan juices. Season with salt and pepper, to taste (if desired).
- Optional -- Add the lemon wedges around the salmon (adds a stronger lemon taste) Baste salmon one more time then transfer the pan to your oven to broil / grill for a further 4-5 minutes, or until the tops of the salmon are nicely charred, and the salmon is cooked to your liking. • To serve, drizzle with the sauce and a squeeze of lemon juice. Serve with steamed vegetables; over rice or with a salad.