

Crybaby Salmon

Ingredients

- 1 salmon filet (1 lb.)
- 1 Tbsp. packed brown sugar
- 1 Tbsp. butter, melted
- 1 Tbsp. olive or vegetable oil
- 1 Tbsp. honey
- 1 Tbsp. soy sauce
- 1 Tbsp. Dijon mustard
- 1 clove garlic, finely chopped
- 1-2 Tbsp chopped Crybabies (to taste)

Preparation

Place salmon, skin side down, in shallow glass or plastic dish. In small bowl, mix remaining ingredients; pour over salmon. Cover; refrigerate at least 15 minutes, but no longer than 1 hour.

Set oven control to broil.

Remove salmon from marinade; reserve marinade.

Place salmon, skin side down, on rack in broiler pan. Broil with top 4 to 6 inches from heat 10 to 15 minutes, brushing 2 to 3 times with marinade, until fish flakes easily with fork.

Discard any remaining marinade.

