

Roasted Salmon with Ancho~Honey Glaze



Serves 4

1c sherry vinegar

1T ancho chile powder

2T Dijon mustard

salt and pepper

1/4c honey

4 ~ 5oz Sockeye salmon fillets

Preheat oven to 350.

In a small saucepan over medium~high heat, reduce the vinegar to 1/4c.

In a mixing bowl, combine vinegar syrup with the mustard, honey and ancho chili powder and season to taste with salt and pepper. Let rest 30 minutes.

Brush the salmon with glaze and roast about 10 minutes.

Prepare Ahead Tip

Glaze can be made in advance and refrigerated, covered, 48 hours. Bring to room temperature before glazing salmon.