

Brown Sugar Roasted Salmon

[Billy Strykowski of Cooking Light Magazine](#)

From the Yale Appliance + Lighting Chef Series

Ingredients

- 4 6oz Norwegian salmon filets
- 1 teaspoon Diamond Kosher Salt
- ¼ cup brown sugar
- 1 tablespoon cracked black pepper
- 2 tablespoons olive oil
- ¼ cup all natural maple syrup
- ¼ cup grainy mustard or Dijon
- 2 tablespoons chopped fresh dill

*Pre heat Oven 400 degrees

Method & Prep

1. Combined Diamond Kosher salt, brown sugar and black pepper, mix well. Rub salmon with brown sugar mixture making sure you use all of the mixture. Let stand for 30 minutes.
2. Combined maple syrup, mustard and dill in a small mixing bowl, set aside.
3. In a baking pan add one tablespoon olive oil to coat bottom of pan. Place salmon in pan and drizzle with remaining olive oil.
4. Bake for 12 minutes or until cooked to desired temperature. Remove from baking pan and drizzle salmon with maple mustard dill sauce. Serve hot...