

Pearl Milling Company™ Sweet and Spicy Glazed Salmon

Ingredients

- 1/4 cup Original Syrup
- 1 tbsp Sriracha sauce
- 2 tsp soy sauce
- 1/2 tsp garlic powder
- 4 (each about 5 to 6 oz) skin-on salmon fillets
- 1/4 tsp salt
- 1/2 tsp black pepper
- Lemon wedges, for serving

How to make it

1. Preheat broiler.
2. In small bowl, stir together Pearl Milling Company™ Original Syrup, Sriracha, soy sauce and garlic powder.
3. Pat salmon fillets dry with paper towel and arrange on foil-lined baking sheet. Season with salt and pepper. Brush 2 tbsp syrup mixture over each fillet.
4. Broil for 10 to 12 minutes or until salmon is just cooked through and starts to flake.
5. Meanwhile, into small saucepan set over medium-low heat, add remaining syrup mixture. Bring to a boil and cook, stirring frequently, for 3 to 5 minutes or until the consistency is thick like honey. Serve sauce alongside salmon and garnish with lemon wedges.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	4

Made with



Original Syrup