



Salmon with Brown Sugar Glaze

From the Kitchen of:
Carrie W.

Ingredients

*1/4 cup packed brown sugar
2 tablespoon Dijon mustard
8 ounce salmon filet
sprinkle or pinch of smoked paprika
1-2 tablespoons white wine*

Preparation

Preheat broiler. Season salmon with salt and pepper and arrange in pan. Whisk together ingredients in a small bowl. Pour half the mixture onto the filet and grill 5 minutes. Pour the remainder of the mixture on the filet and grill another 5 minutes or to personal preference. Spoon any extra glaze over the salmon when you serve it.