



THE J.M. SMUCKER Co

# Crazy For Glaze Salmon

Yield: 1 3/4 cups (475 mL)

**Prep Time Cook Time Serves Difficulty**

15 mins 20 mins 4 N/A

## Ingredients

- 1 1/2 cup (375 mL) Crazy For Glaze
- 4 6 oz (175 g) salmon filets, skin removed

## Directions

### Step 1:

Marinate salmon in [Crazy For Glaze](#) for 10-15 minutes in the refrigerator.

### Step 2:

Place fish on a parchment lined baking sheet and bake in a preheated oven at 400°F (200°C) for 15-20 minutes, or just until fish flakes. Brush remaining 1/4 cup (50 mL) glaze on fish halfway through the baking time. As an alternative, salmon can be barbequed for about 5 minutes per side.

This is also a great marinade for chicken and pork.

## Images

