

HONEY SALMON IN FOIL

Makes 4 servings



INGREDIENTS

1/4 cup honey
3 cloves garlic, minced
1 tablespoon olive oil
1 tablespoon white wine vinegar
1 tablespoon fresh thyme leaves
Kosher salt and freshly ground black pepper, to taste
2 pounds salmon

INSTRUCTIONS

Preheat oven to 375° F. Line a baking sheet with foil.

In a small bowl, whisk together honey, garlic, olive oil, white wine vinegar, thyme, salt and pepper, to taste.

Place salmon onto prepared baking sheet and fold up all 4 sides of the foil. Spoon the honey mixture over the salmon. Fold the sides of the foil over the salmon, covering completely and sealing the packet closed.

Place into oven and bake until cooked through, about 15 to 20 minutes.

Serve immediately.