

RASPBERRY DIJON-GLAZED SALMON

2 ½ tablespoons Dijon or spicy brown mustard
3 tablespoons raspberry preserves
1-2 teaspoons honey
4 boneless, skinless salmon fillets

Preheat your oven to 400 degrees. In a small bowl, whisk together the mustard, preserves, and honey.

Arrange the salmon fillets on a baking sheet, and brush generously with the raspberry mustard mixture.

Bake the salmon for 15 minutes at 400 degrees, or until the fish flakes easily with a fork.

Recipe courtesy of Karly Vardaman, www.kitchenpsycho.com

