

Maple-Mustard Salmon

4 Salmon Filets
2 Tablespoons Olive Oil
2 Tablespoons Yellow Mustard
2 Tablespoons Stone-Ground Mustard
¼ Cup Maple Syrup
1 Tablespoon Brown Sugar
1 Clove Garlic, Crushed
½ teaspoon Dried Mustard
½ teaspoon Salt
½ teaspoon Pepper

Preheat Oven to 350 degrees. Whisk all ingredients (except for salmon) together. Arrange the salmon in a greased baking dish. Spread the maple-mustard sauce on top of the salmon. Bake for 20-30 minutes and enjoy!

Recipe comes from Rivky Kleiman.