



## Honey Garlic Glazed Salmon

### Ingredients

1/3 c. honey  
1/4 c. soy sauce  
2 tbsp. lemon juice  
1 tsp. red pepper flakes  
3 tbsp. extra-virgin olive oil, divided  
4 6-oz. salmon fillets, patted dry with a paper towel  
Kosher salt  
Freshly ground black pepper  
3 cloves garlic, minced  
1 lemon, sliced into rounds  
a wooden spoon



In a medium bowl, whisk together honey, soy sauce, lemon juice and red pepper flakes.

In a large skillet over medium-high heat, heat two tablespoons oil. When oil is hot but not smoking, add salmon skin-side up and season with salt and pepper. Cook salmon until deeply golden, about 6 minutes, then flip over and add remaining tablespoon of oil.

Add garlic to the skillet and cook until fragrant, 1 minute. Add the honey mixture and sliced lemons and cook until sauce is reduced by about 1/3. Baste salmon with the sauce.

Garnish with sliced lemon and serve.

"It's like Eldridge Kestenbaum always says - you catch more flies with honey than with vinegar."

"Horse manure catches more flies than honey and vinegar put together," retorted Mark."

— Gordon Korman, Radio Fifth Grade

Credit: From the blog DELISH