



Servings 4

Prep Time 5 min

Cooking Time 20 min

Butter-Pecan Salmon



Directions

Step 1

Preheat oven to 425° Fahrenheit. Crush pecans in a mortar and pestle or food processor.

Step 2

Melt butter in small saucepan and add crushed pecans. Sauté over medium heat for 1 minute – do not burn. Allow to cool.

Step 3

When the butter and pecan mixture cools, mix in brown sugar, mustard, cayenne and garlic powder.

Step 4

Rinse salmon under cold water and pat dry with paper towels. Season fish with kosher salt and place them skin down onto a lined, lightly greased cookie sheet. Spread butter-pecan mixture on top.

Bake in a 425° oven for 10 minutes until fish is cooked through and the pecan topping become toasty brown. Serve immediately.

Ingredients

4 salmon portions

1 cup of salted roasted pecans

4 tablespoons of butter

2½ tablespoons of packed brown sugar

2 teaspoons of Dijon mustard

¼ teaspoon of cayenne pepper

½ teaspoons of garlic powder

Kosher salt, to taste

