

Broiled Wild Salmon

Recipe courtesy of *Chef Nikki Shaw*

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Ingredients:

- 4 8-ounce salmon fillets
- 1 fresh lemon
- 1 tablespoon butter, softened
- 1 teaspoon Old Bay seafood seasoning
- 2 teaspoons brown sugar

Directions:

1. Preheat oven to broil on high. Place salmon on a baking sheet, lined with foil (for an easy clean-up).
2. Squeeze fresh lemon juice over each fillet. Spread softened butter on top of each fillet. Sprinkle Old Bay seasoning then brown sugar on top of each fillet.
3. Place baking sheet 8-inches under the broiler. Broil salmon for 10 to 12 minutes, depending on thickness.

servings: 4 / prep time: 5 minutes / cook time: 10-12 minutes