

Honey Apple Glazed **Scottish Salmon**





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INGREDIENTS

- 4 fresh Scottish salmon portions, skin on
- 1/2 cup (120ml) unfiltered apple juice or apple cider
- 1 1/2 tbsp. honey
- 1 tbsp. olive oil
- 2 tsp. lemon juice
- 1 tbsp. butter
- Salt
- Pepper

DIRECTIONS

1. Boil apple cider and honey in a small pan over medium high heat until reduced by half. Let fully cool.
2. Marinate salmon in cooled honey cider glaze for 10 minutes.
3. Heat oil on medium high. Season salmon and place in pan, flesh side down and brush with glaze. Cook for 2 minutes, flip salmon and brush with glaze.
4. Drizzle lemon juice, reduce heat to medium and cook for 3-5 minutes.
5. Enjoy!