

Honey Baked Salmon in foil

Ingredients

- 1/4 cup honey
- 3-4 cloves garlic
- 1tbsp olive oil
- 1tbsp white wine vinegar
- 1 tbsp fresh thyme OR 1 tsp dried thyme
- salt and pepper, to taste
- 1 lb salmon

Preparation

- Preheat oven to 375 degrees fahrenheit
- In a small bowl, whisk together honey, garlic, olive oil, white wine vinegar, thyme, salt and pepper.
- Place salmon on tinfoil baking sheet and spoon mixture over. Fold foil over salmon to create a pouch.
- Bake salmon for 20-25 minutes until at least 125 degrees fahrenheit in the thickest portion of the fish.
- Serve immediately

Revision #1

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