

Spicy Baked Salmon



Ingredients

- 1 lb. Skinned Salmon filet
- 1 tbsp apple juice
- 1 tbsp **Jalapeño Glaze**
(any flavor)
- 1 tbsp melted butter

Directions

1. Preheat oven to 360°F
2. Place salmon on a buttered baking dish.
3. Stir or whisk remaining ingredients well.
4. Pour entire mixture over top of salmon.
5. Bake Uncovered for about 10-12 minutes.
6. Pour remaining juices over salmon before serving.

