



Scotch Bonnet Pepper & Honey Broiled Salmon

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Ingredients

- 6 oz Salmon fillet
- 1 tbsp Melinda's Scotch Bonnet Pepper Sauce
- 1 tbsp honey
- 1 tsp dijon mustard
- 1 -2 tsp Fresh Lemon Juice
- Pink Salt & Pepper to taste

Instructions

1. Pat salmon dry with paper towels and season with Pink Salt & pepper to taste
2. Mix all remaining wet ingredients in a bowl.
3. Place salmon and marinate in a zip lock bag, or deep dish to marinate overnight, or at least 4 hours.
4. Place marinated salmon on a foiled baking sheet
5. Broil uncovered for 5 minutes, depending on thickness of the salmon
6. Let rest for 3 minutes and serve with massaged Kale and delicate holiday salad

Notes



HOT SAUCE
[Melinda's Scotch Bonnet Habanero Pepper Hot Sauce](#)
 ★★★★★

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