

## **BALSAMIC-GLAZED SALMON**

(adapted from allrecipes.com)

*The Cooks Next Door*

4 (6 ounce) salmon fillets

4 cloves garlic, minced

1 Tb. white wine

1 Tb. honey

1/3 c. balsamic vinegar

4 tsp. Dijon mustard

salt and pepper to taste

1 Tb. chopped fresh oregano (I had to use dried - fresh would be SO much better!)

Preheat oven to 400 degrees. Line a baking sheet with aluminum foil, and spray with non-stick cooking spray.

Coat a small saucepan with non-stick cooking spray. Over medium heat, cook and stir garlic until soft, about 3 minutes. Mix in white wine, honey, balsamic vinegar, mustard, and salt and pepper. Simmer, uncovered, for about 3 minutes, or until slightly thickened. Divide in half.

Arrange salmon fillets on the greased, foil-lined baking sheet. Brush fillets with half of the balsamic glaze, and sprinkle with oregano.

Bake in preheated oven for 10 to 14 minutes, or until flesh flakes easily with a fork. Brush fillets with remaining glaze, and season with salt and pepper. Use a spatula to transfer fillets to serving platter, leaving the skin behind on the foil.