

Recipe: Salmon Marinade

From the Kitchen of: Ben Simonet

Prep Time: 5 minutes

Servings: 4 – 6 Salmon Filets

Ingredients:

2 Tbsp of Tumulty Bees Honey

6 Tbsp Olive Oil

2 Tbsp Dijon Mustard

2 tsp Sesame Oil

3 Tbsp Tamari or Regular Soy
Sauce

1 Tbsp Garlic, minced

Directions: Mince your garlic up and put it in your mixing bowl. Then add Tumulty Bees honey, Dijon Mustard, Tamari or Regular soy sauce, Olive Oil, and Sesame Oil into the bowl. Wisk everything together until thoroughly mixed. Marinade filets 2 – 4 hours and save some marinade to brush for glazing while it is on the grill or in the oven.

Notes:
