

# Sockeye Salmon with Citrus Glaze

## Ingredients

1 lb Sockeye Salmon, skin on  
1/3 cup dark brown sugar  
2 tbsp lemon zest  
1 1/2 tsp kosher salt  
1/2 tsp freshly ground black pepper

## Directions

Position rack in the oven 5 inches from broiler. Line broiler pan with aluminum foil and place salmon on the pan.

Place sugar, zest, salt and pepper into the bowl of small food processor and process for 1 minutes or until well combined. Evenly spread the mixture onto the salmon and allow to sit for 45 minutes at room temperature.

Turn the oven on to the high broiler setting for 2 minutes. Place salmon in the oven and broil for 6-8 minutes or until fish is almost done. Remove and let sit for 8-10 minutes. Fish will be opaque and flake easily when done.

Serve immediately.

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