



Gammy's House Recipes

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HONEY SMOKED SALMON

- 1/4 cup butter or margarine
- 1/4 cup honey
- 1 tablespoon liquid smoke
- 2 teaspoons salt
- 1/2 cup dried bread crumbs
- 4 skinless salmon fillets (6-8 oz. each)

Preheat broiler on high for 5 minutes. Place butter in a 13-in. x 9-in. x 2-in. baking pan; heat under broiler until melted. Set aside. In small bowl, mix together honey, liquid smoke and salt. Place bread crumbs in separate small bowl. Rub salmon fillets with honey mixture, coating all sides. Roll each in breadcrumbs. Place salmon in pan and turn once to coat with melted butter. Broil 2 inches from heat source for 5 minutes; turn over. Broil until fish is opaque at center, about 5-10 minutes.