



Maple Salmon

2 pounds salmon filets
1 Tbsp. Butternut Squash Seed Oil
1 Tbsp. Grade B Maple Syrup
1 Tbsp. Honey Ginger White Balsamic
Maple Seasoning

Combine the Butternut Squash Seed Oil, maple syrup and Honey Ginger White Balsamic and use this to marinate the salmon for 20 minutes. Place salmon in an oiled pan or on the grill, skin down, and sprinkle thoroughly with Maple Seasoning. Bake at 400 degrees or grill on medium-high heat for 20-25 minutes.

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