

A decorative border at the top of the page consists of various pieces of silverware, including forks and knives, arranged in a slightly wavy line. The silverware is rendered in a light, semi-transparent style, creating a subtle background pattern.

Dinah's Kitchen

Maple Glazed Salmon

- 3 tablespoons grated ginger
- 3 tablespoons lemon juice
- 3 tablespoons soy sauce
- 1 tablespoon chili powder
- 3/4 cup Maple syrup
- 2 pounds fresh Salmon

Place Salmon in glass baking pan.

Combine remaining ingredients and pour over Salmon.

Marinate 4 hours.

Place Salmon on broiler pan. Brush with marinade.

Broil 7 minutes. Brush again with marinade. Cook 5 minutes longer watching carefully not to burn.