

Baked Salmon

500° Over

1/4 C Ginger Marmalade

1/4 C Orange Marmalade

2 Tsp Soy Sauce

Salmon 3-4 lbs.

5 Tsp Marmalades with Soy Sauce

Salmon 1 lb. Side Dressing - Unseasoned

1/2 cup half marmalade glaze over Top &

Spread

Roast uncovered for 5 hrs

Remove from oven - Baste with pan
Juices

Spoon reversing, glaze over top
Return to oven for 7 min - Then remove
from oven
Slice Line in half - Squeeze all
juice over salmon
Serve with fresh bell & wedges of
Lemon & red onion