

Peppered Salmon

Submitted by Izi Loveluck

Filet of local Salmon

1/3 cup maple syrup

2/3 cup soy sauce

Cracked black pepper

Marinate salmon in maple syrup and soy sauce for at 24 hours, turning occasionally. Preheat oven to 400 degrees. Line a pan with oiled, crumpled foil. Place salmon on top and sprinkle with cracked pepper to taste. Bake until firm. Remove from oven and serve either hot, warm, or cold with Toasted sourdough from the Farmer's market.