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Olive on Tap Baked Honey Cilantro Lime Balsamic Vinegar Salmon in Foil

**This 30 minute meal will turn salmon skeptics into salmon lovers
and will win a permanent spot on your regular menu.**

INGREDIENTS: 1/2 cup butter, melted (see note) or **Olive on Tap
Butter Olive Oil** * one lime, thinly sliced * 4 tablespoons **Olive on Tap
18yr Golden Cilantro Lime Balsamic Vinegar**
2 tablespoons honey * 3 teaspoons minced garlic
1/3 cup cilantro, roughly chopped

Preheat oven to 350 degrees. Line and grease a large baking sheet with foil. Lay salmon on foil and season with salt and pepper on both sides to taste. Slip lime slices underneath the salmon. Stir together butter, Cilantro Lime Balsamic, honey, and garlic. Pour mixture over salmon. Fold sides of foil up over the salmon (don't worry if it doesn't cover the salmon completely). Bake for 15-20 minutes. Switch oven to broil and cook another 5 minutes. Sprinkle chopped cilantro over the top and serve. Notes Don't stress about the size of your salmon fillet. This recipe is very forgiving and works for one very large salmon, a couple of medium-sized fillets, or even several small individual fillets. For an even lighter version, you can cut back the butter to 4 tablespoons instead of a half cup (8 tablespoons). Keep in mind though that for a very large salmon fillet like the one I used, 8 tablespoons is not a terribly huge amount when divided between 4-6 servings.

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