

## **Apple Cider Glazed Salmon**

### Ingredients:

- 4 salmon fillets
- Salt and pepper, to taste
- 1 tablespoon olive oil
- 1/2 cup Baughers' apple cider
- 2 tablespoons maple syrup
- 1 tablespoon Dijon mustard
- 1 tablespoon soy sauce
- 1 clove garlic, minced
- 1 teaspoon grated fresh ginger
- Chopped fresh parsley, for garnish

### Instructions:

1. Season the salmon fillets with salt and pepper.
2. In a large skillet, heat the olive oil over medium-high heat.
3. Add the salmon fillets to the skillet and cook for 4-5 minutes on each side, or until golden brown and cooked through. Cook to an internal temperature of 145 F.
4. In a small saucepan, combine the apple cider, maple syrup, Dijon mustard, soy sauce, garlic, and ginger.
5. Bring the mixture to a simmer over medium heat and cook for 10-20 minutes, or longer if you desire a thick consistency.
6. Spoon the glaze over the cooked salmon fillets.
7. Garnish with chopped fresh parsley before serving.