Baked Honey Dijon and Garlic Salmon

Ingredients

1.5 – 2lbs Atlantic Farm Raised Salmon, or other fresh salmon  
2 tsp. pure Cayman honey  
1 tsp. Grey Poupon country Dijon mustard  
1 tsp. honey mustard  
1 tsp. light brown sugar  
2 cloves garlic, minced  
Lemon slices (optional)  
Salt

Steps

1. Preheat oven 400 degrees Fahrenheit on convection.
2. Whisk honey, Dijon mustard, honey mustard and brown sugar in a small bowl.
3. Place salmon filet in a baking dish and a brush generously with mixture and a pinch of salt.
4. Sprinkle minced garlic on top of the fish, and brush again with any remaining mixture. (I Mixed the garlic with the mustards)
5. Bake for 20 minutes, or until the fish flakes with a fork ( baked for about 12-15 min and took out while I set the broiler to high. Then finished salmon under broiler on the medium rack until glaze is caramelized and golden brown.
6. Garnish with lemon slice.