



Datil Bee Honey and Ginger Salmon

Servings: 4

1 cup coconut aminos
1/4 cup Datil Bee Awesome SHH
2 tablespoons lemon juice
1 inch ginger peeled and sliced thin
3 cloves garlic, smashed
1 tablespoon sesame oil
4 each salmon filets 6 oz each
GARNISH as needed Datil Bee Awesome SHH, To Drizzle as needed
lemon for zest, Garnish



- 1) Whisk coconut aminos, Datil Bee Awesome SHH, lemon juice, ginger, garlic, and sesame oil until the honey dissolves completely.
- 2) Place salmon filets skin side up in marinade for at least 10 minutes, preferably for 30 minutes. Pre heat broiler.
- 3) Remove salmon from the marinade and place on prepared sheet pan that has been sprayed with vegetable spray. Broil, and season salmon skin side down, until the salmon is well bronzed and caramelization takes place. This may take approximately 7-10 minutes depending on thickness of your filets and the broiler distance.
- 4) Finish Salmon with a drizzle of Datil Bee Awesome SHH, and Lemon Zest.

