



**Cheney  
Brothers**  
**FOODIE FRIDAY**  
Firecracker Baked Salmon



# Firecracker Baked Salmon

## Using Sixty South Salmon

Firecracker Baked Salmon has a sweet and spicy glaze made from brown sugar, soy sauce, lime juice, and Sriracha sauce. This salmon is so flaky, tender, and moist and can be on the table in under 30 minutes.

### Ingredients

- 2 tablespoons melted butter
  - 2 tablespoons sesame oil
  - 2 tablespoons packed light brown sugar
  - 2 tablespoons low-sodium soy sauce
  - 1 tablespoon lime juice
  - 1 tablespoon Sriracha sauce
  - 2 garlic cloves, minced
  - 1 teaspoon minced fresh ginger
  - 1/4 teaspoon black pepper
  - 4 salmon fillets
  - 2 pre-toasted white sesame seeds
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- Preheat oven to 375 degrees. Line a large baking sheet with foil.
  - In a small bowl, stir together the butter, oil, brown sugar, soy sauce, lime juice, Sriracha sauce, garlic, ginger, and black pepper.
  - Place salmon on foil and pour mixture over salmon. Fold foil up and around salmon to completely cover the salmon.
  - Bake for 18 to 22 minutes.
  - Top with toasted sesame seeds.



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**BON  
APPETIT!**