

# Salmon with Pecan-Honey Sauce



Serves 6

*If you're looking for an easy dish to serve to company, try this elegant entrée. Flaky salmon fillets are draped with a sweet pecan glaze. The recipe is adapted from Simple & Delicious magazine, contributed by a cook in Yukon Territory.*

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6 salmon fillets  
1/4 tsp. salt  
1/4 tsp. pepper  
1/4 c. vegetable or olive oil  
1/4 c. butter, divided  
1 c. coarsely chopped pecans  
or walnuts  
1 c. honey

Sprinkle salmon with salt and pepper. In a large skillet, cook salmon in oil and 3 tablespoons butter, gently turning once, for 10-12 minutes or until fish flakes easily with a fork.

Meanwhile, in a small saucepan, cook pecans or walnuts and honey in remaining butter over medium-low heat for 8-10 minutes or until bubbly. Do not over cook. Serve with salmon.