

Caramelized Salmon

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-caramelized-salmon-recipe>

Ingredients:

- 1/2 cup sugar
- 2 1/2 tablespoons coarse sea salt pulsed gently in a food processor
- 3 dashes crushed black pepper freshly
- 16 ounces salmon cut into 4 filets, with skin
- olive oil

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 60 milligrams
4. Fat: 8 grams
5. Protein: 23 grams
6. SaturatedFat: 2 grams
7. Sodium: 4500 milligrams
8. Sugar: 25 grams

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