



## RECIPE FROM THE SEAFOOD DEPARTMENT

### Honey Dijon Alaska Salmon

- 1/4 cup honey
- 2 Tbsp. Dijon-style mustard
- 1 1/2 Tbsp. melted butter or margarine
- 2 teaspoons Worcestershire sauce
- 1 Tbsp. cornstarch
- 1/8 teaspoon white pepper
- 4 sheets (12x18 inches each) heavy-duty aluminum foil
- 1 lb. fresh or frozen asparagus spears
- 4 Alaska Salmon steaks or fillets (4 to 6 oz. each)
- 1/3 cup chopped walnuts

Preheat oven to 450°F or grill to medium heat. Blend honey, mustard, butter, Worcestershire sauce, cornstarch and pepper, set aside. Center one-fourth of asparagus on each sheet of heavy-duty aluminum foil. Top with Alaska Salmon steaks/fillets, drizzle with honey-mustard sauce. Sprinkle with almonds. Bring up foil sides, double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets. Bake 17 to 23 minutes on a cookie sheet in oven or grill 9 to 11 minutes in covered grill. Enjoy!

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