

## *Maple Salmon Recipe*

The following recipe – courtesy of Allrecipes.com - was recommended as a pairing with Democracy Vineyards Pinot Noir in a recent edition of the Virginia Wine of the Month Club newsletter. Since Forum is 50% Pinotage – a South African grape similar in characteristic to Pinot Noir – we thought this recipe might also go well with this 2011 State Fair Gold Ribbon winner. Yields four servings.

### **Ingredients**

1/4 cup maple syrup  
2 tablespoons soy sauce  
1 clove garlic, minced  
1/4 teaspoon garlic salt  
1/8 teaspoon ground black pepper  
1 pound salmon.

### **Directions**

- In a small bowl, mix the maple syrup, soy sauce, garlic, garlic salt, and pepper.
- Place salmon in a shallow glass baking dish, and coat with the maple syrup mixture. Cover the dish, and marinate salmon in the refrigerator 30 minutes, turning once.
- Preheat oven to 400 degrees F (200 degrees C).
- Place the baking dish in the preheated oven, and bake salmon uncovered 20 minutes, or until easily flaked with a fork.