

KL Keller Violet Mustard

KL KELLER
FOOD WAYS

Salmon Steaks with Violet Mustard Glaze

Ready in: 10 minutes

Serves: 4

Serve with a farro and mixed green salad and chilled white Sancerre for a perfectly light, fresh dinner.

INGREDIENTS

4 salmon steaks

1 tablespoons KL Keller Violet Mustard

1 tablespoons butter, softened

Directions

1. Preheat the oven to 450°F.
2. Blend together the mustard and softened butter to form a paste.
3. Lightly coat the tops of the salmon steaks with the mustard paste.
4. Bake 4-6 minutes for every inch of thickness.

