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## CONVECTION FOR CRISP ROAST SALMON

### Ingredients

2 pieces center cut Atlantic or King Salmon approx ¾ lb each  
¼ cup Teriyaki glaze and a sprinkling of sesame seeds or your preferred glaze

### Preparation

Heat the oven in the Convection Broil mode to 450°F.

Place the salmon on a rimmed baking sheet or an oven broil pan and brush with your preferred glaze. It's best not to add too much glaze especially when using a sauce that has sugar to avoid burning.

Place the pan in the oven making sure the top of the fish is at least 3 - 4 inches away from the top heating element.

Cook for 10- 12 minutes, test the fish for doneness and if done remove from the pan and set aside to rest for a few minutes before serving.

Serves 4



WRITE YOUR NOTES:



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