



In honor of the **Drunken Red-nosed Honey Bee** that played a pivotal role in *Daughters of the Bride*, Susan Mallery presents three delicious recipes using honey. For downloadable recipes including full-color photographs, visit [DaughtersoftheBride.com](http://DaughtersoftheBride.com).

## Honey-Lime Salmon

- 1.5-2 lb center-cut salmon fillet, cut into individual portions
- Juice and zest of one lime
- 1 Tbsp honey
- 1 Tbsp soy sauce
- 1 clove garlic, minced
- Hot pepper sauce to taste (4 drops for a tiny kick)

### INSTRUCTIONS:

Mix together the marinade ingredients. About an hour before you plan to eat, brush each salmon portion with marinade and return to the refrigerator. Heat the oven to 425. Bake salmon in an oven-safe dish until the fish flakes easily with a fork, about 15 minutes.