Honey Dijon Glazed Salmon

2 Tablespoons honey

1 1/2 Tablespoons Dijon mustard

1 1/2 Tablespoons red wine vinegar

1/4 teaspoon pepper

1/4 teaspoon salt

4 salmon filets

2 Tablespoons olive oil

Combine honey, mustard, pepper and salt. Microwave on high for 2 minutes.

Place salmon on a foil lined baking pan. Brush with half of glaze.

Broil 6 minutes. Turn salmon over. Brush with remaining glaze and broil until cooked through. Serve.