Honey Mustard Salmon

1 Tablespoon honey

1 Tablespoon mustard

1 Tablespoon soy sauce

1 Tablespoon white wine

1 teaspoon sesame seeds

1 pound salmon filet

Whisk together honey, mustard, soy and wine in a shallow baking dish. Add salmon and refrigerate up to 1 hour.

Place fish skin side up in a baking dish with marinade, cover with foil and bake 20 minutes at 375.