

MOLLY SIMS' HOMESTYLE COCONUT CREAMER IN COFFEE

INGREDIENTS

- 12 OUNCES STRONGLY BREWED COFFEE
- 2 TSP. COCONUT OIL
- 1/4 CUP UNSWEETENED COCONUT MILK OR ALMOND MILK
- 1/8 TSP VANILLA EXTRACT
- LG CRAFT ICE™



MOLLY SIMS' HOMESTYLE ROASTED HONEY MUSTARD SALMON

INGREDIENTS

- 10 THYME SPRIGS
- 1 (3-POUND) SKIN-ON SALMON
- 1/4 CUP DIJON MUSTARD
- 2 TABLESPOONS HONEY
- 1 TEASPOON WHITE WINE VINEGAR
- 2 TEASPOON FRESH THYME LEAVES
- 1 TEASPOON KOSHER SALT
- ½ TEASPOON PEPPER
- 1 LEMON

INSTRUCTIONS

1. Preheat the oven to 450°F.
2. In a bowl, whisk together the mustard, honey, white wine vinegar, salt, pepper, thyme leaves, and juice from lemon.
3. Put salmon on a baking sheet or in a plexi glass dish and pour mixture over the salmon.
4. Put salmon in the oven and cook for 12-15 minutes.
5. Garnish with the thyme sprigs.

