

Salmon with Lemon and White Wine

yield: 2 people

Ingredients:

2 salmon fillets (about 150g/5oz each)

juice from 1 lemon

2 tablespoons white wine

1 tablespoon white wine vinegar

sea salt and lemon pepper

2 slices of lemon

2 teaspoons butter

Directions:

Wash and dry the salmon fillets. Put them into a medium bowl and sprinkle with sea salt and lemon pepper.

Mix together the lemon juice, white wine and vinegar. Pour the mixture over the salmon reserving 2 tablespoons. Cover the bowl and put into a refrigerator for about 20-30 minutes.

Remove from the refrigerator and place each fillet on a piece of foil large enough to fold over and seal. Top the each piece of salmon with one lemon slice, 1 teaspoon butter and 1 tablespoon of marinade. Wrap up salmon tightly in the foil packets.

Place in a baking or heatproof dish and bake in preheated oven 200C (395F) for about 10-12 minutes.

Remove from the foil and serve immediately with rice and/or salad.

Enjoy!:))