

Salmon with Lemon, Capers & Rosemary

Ingredients

1 1/2 lbs salmon fillets	1/4 cup lemon juice (about 1 lemon)
1/4 cup extra virgin olive oil	1/2 cup marsala wine (or white wine)
1/2 tsp salt	4 tsp capers
1/2 tsp fresh ground black pepper	4 pieces of aluminum foil
1 tbsp minced fresh rosemary	
8 lemon slices	

Directions

Brush top and bottom of salmon fillets with olive oil and season with salt, pepper & rosemary. Place each piece of seasoned salmon on a piece of foil large enough to fold over and seal. Top each piece of salmon with lemon slices, 1 tbsp of lemon juice, 2 tbsp of wine and 1 tsp of capers. Wrap up salmon tightly in the foil packets.

Place the foil packets on the hot grill and cook for about 20 minutes or until fish is done. Serve in foil packets. Be careful when opening packets.

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