

THE OLIVE AND THE GRAPE

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CITRUS HERB SALMON

4 Salmon fish filet
1/4 tsp. black pepper ground
1/2 tsp. salt
2 tablespoons fresh parsley, chopped fine
1/2 tsp. chili New Mexico powder
3 tablespoons lemon olive oil
1 tablespoons fresh lemon juice
5 thin slices fresh lemon
1 tablespoon citrus herb seasoning

Place all ingredients in a bowl and add fish filets. Rub fish well making sure it is coated with the spice mixture. Marinate for an hour then heat the grill to 450 degrees, place the fish on a tray and place slices of fresh lemon on top. Grill for about 10-15 minutes.