



## Grilled Salmon

### **Ingredients:**

4 fresh salmon fillets  
2 tbsp. Butter  
½ cup cream  
2 tsp. Lemon juice  
4 tbsp. Wasabi paste

### **Directions:**

Pre-heat broiler; place butter in dish large enough to hold salmon in a single layer. Place under broiler until butter melts. Place salmon in butter; turn to coat. Broil until firm and lightly golden, about 4 minutes. Turn over, baste with butter and broil for 4 minutes or until cooked through. Remove salmon from pan to keep warm. Pour the butter into a small pan and set over a high heat. Stir in the cream and lemon juice. Boil until slightly thickened. Remove from heat and stir in the wasabi paste. Pour over salmon.

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## Miso Salmon

### **Ingredients:**

2 or 3 fresh salmon fillets

### Mix together:

4 tsp. Chopped pickled ginger  
4 tsp. Miso paste (2 use white)  
½ cup honey  
½ cup sherry wine

### **Directions:**

Pour mixture on salmon and bake uncovered for 15 min. at 450 degrees pre-heated oven. Do not overcook.

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