

Lime-zested Salmon

Serves 4

- 4 salmon filets
- 2 tablespoons chopped green onions
- 2 tablespoons dry sherry
- 1 tablespoon fresh lime juice
- 1 1/2 teaspoons soy sauce
- 1 teaspoon peeled, grated ginger root
- 1 teaspoon vegetable oil
- 1/2 teaspoon grated lime rind

Place salmon in an 8-inch square baking dish. Combine all other ingredients, stirring well. Pour marinade over salmon. Cover and refrigerate 30 minutes. Uncover before baking in the marinade at 450 degrees for 15 minutes, or until salmon flakes easily.

Accompany with Cooper-Garrod Chardonnay