

# Marinated Salmon Steaks

4 fresh 1" <sup>thick</sup> salmon steaks - (2 lbs.)

1/4 c. cooking oil (or fat)

1/4 c. dry white wine

1 t. finely shredded lime peel

2 T. lime juice

2 cloves garlic, minced

1/4 t. pepper

Broil - unheated rack - broil 4" - 13-15 min  
turn once - brush occasionally & marinate.

→ from heat

Thaw salmon - if frozen - place in shallow dish.  
Combine oil, wine, lemon peel, lemon juice, garlic, & pepper.  
Turn over once. Cover - marinate 6 hrs. or overnight.  
Turn occasionally.

Drain salmon - Reserve Marinade. Pat  
excess moisture from salmon & paper towels.  
Grill on uncurved grill directly over medium  
hot coals 7 min.

Turn grill 6-8 min more or til salmon  
flakes easily when tested c fork, brushing salmon  
occasionally c reserved marinade. Serves 4