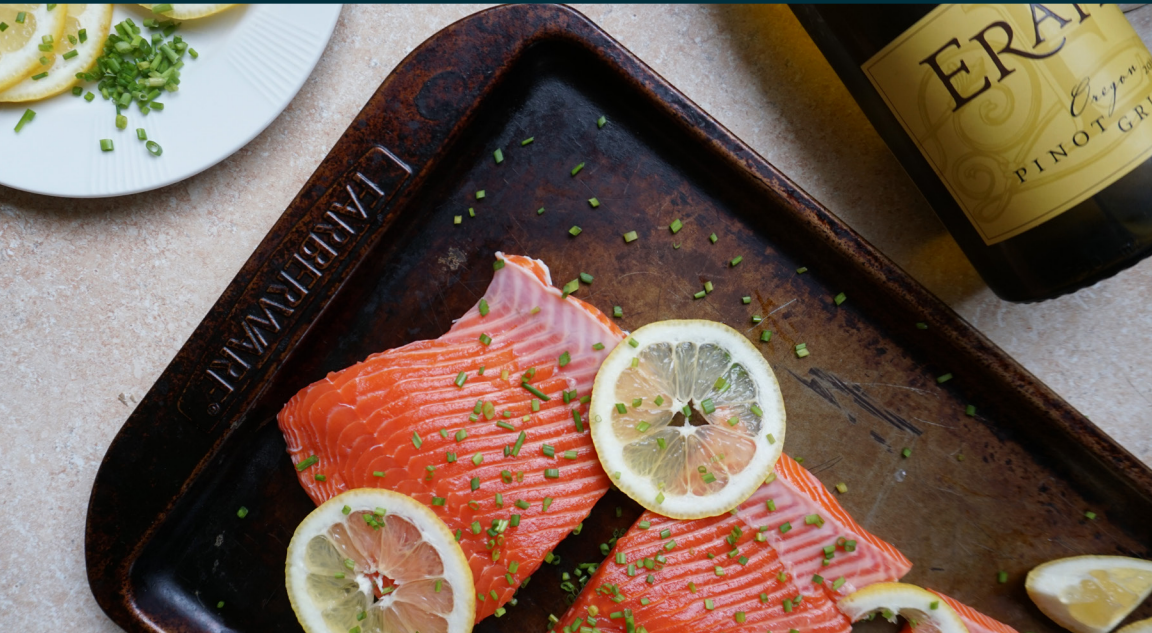


# Lemon Caper Copper River Salmon

*Paired with Erath Winery Pinot Gris*



## Lemon Caper Copper River Salmon

### Ingredients

- 1 Fillet Copper River salmon, skin on and individually portioned if preferred
- 1 Meyer lemon, sliced
- 1 Tbs fresh chopped chives
- Salt and pepper to taste
- Olive oil
- 3 Oz jar of capers, drained

**ERATH**  
WINERY



**COPPER RIVER**  
Wild Alaska King, Sockeye & Coho

### Instructions

- Preheat oven to 400°F
- Lay salmon skin side down on a baking pan and drizzle with olive oil
- Season salmon with sea salt and black pepper
- Sprinkle the capers over the salmon
- Lay half of the lemon slices evenly around the baking pan
- Top the salmon with the chopped chives
- Bake on center rack for 15 minutes
- Remove and serve with extra lemon slices and chives as garnish

This recipe pairs well with Erath Winery Pinot Gris. This fruit forward wine brings notes of honey, pear and pineapple to the meal.

[www.CopperRiverSalmon.org](http://www.CopperRiverSalmon.org)  
[www.Erath.com](http://www.Erath.com)