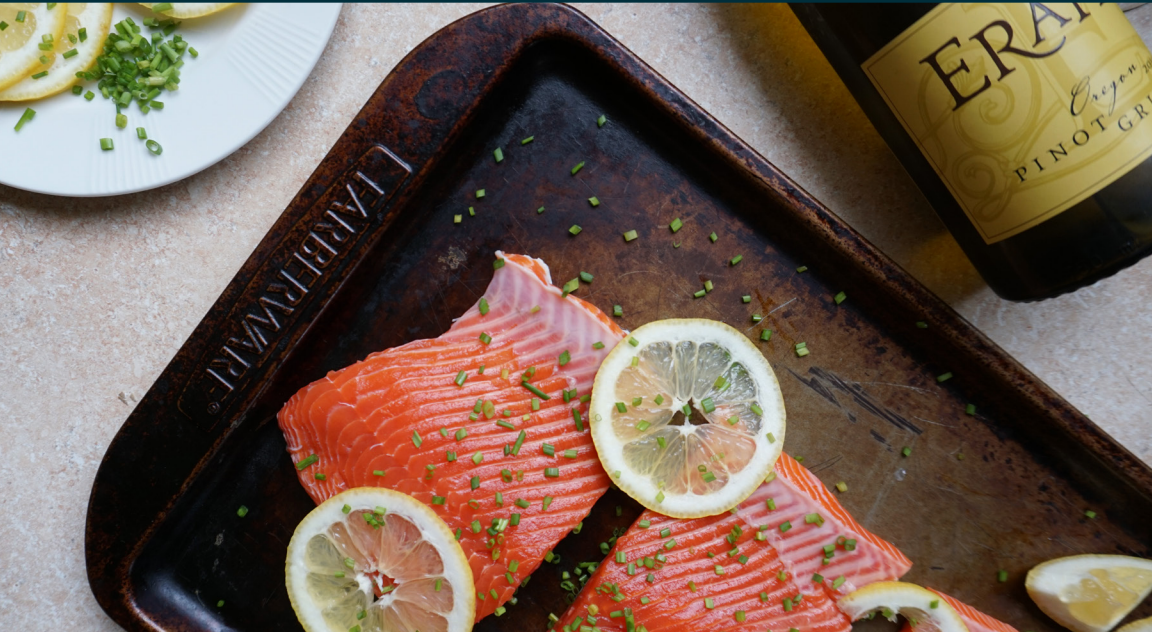


Lemon Caper Copper River Salmon

Paired with Erath Winery Pinot Gris



Lemon Capers 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

Instructions

- Preheat oven to 400°F
- Lay salmon skin side down on a baking pan and drizzle with olive oil
- Season salmon with salt and pepper
- Lay half of the lemon slices evenly over salmon
- Sprinkle the capers over the salmon
- Top the salmon with the chopped chives
- Bake on center rack for 12-15 minutes, until flesh is opaque and separates easily with a fork
- Remove and serve with extra lemon slices and chives as garnish



COPPER RIVER
Wild Alasca King, Sockeye & Coho

www.CopperRiverSalmon.org