

Maple Ginger and Lime Atlantic Salmon

By: Chef Steve Watson

Ingredients:

6 x 4 oz. Skinless Atlantic salmon fillets
1 oz. Olive oil
2 oz. Lime juice - freshly squeezed
1 cup Maple syrup
1 oz Fresh ginger - grated
1/2 tsp. Salt and pepper
2 oz. White wine
Lemon and a sprig of fresh herb for garnish



Directions:

In a non-stick pan add the olive oil. When the oil is hot, add the salmon fillets, presentation side down. Sear the salmon for approximately one and a half minutes then flip it over and place the grated ginger on the top of the fillet. De-glaze the pan with the lime juice. Add the maple syrup and turn the heat down to low. Cook for approximately 2-3 minutes. Add the wine to the sauce and season with the salt and pepper. Serve immediately and Enjoy!