

Salmon Steaks

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A simple salmon dish that highlights the natural flavors of the hearty salmon steaks. Soy sauce and lemon juice impart a zesty kick and make this dish as memorable as it is easy. Serve it along side a salad, atop a pile of couscous, or with roasted vegetables for a delicious and healthy meal.

Ingredients:

Two 10 oz salmon steaks
½ cup of olive oil
¼ cup of soy sauce
2 tablespoons of freshly-squeezed lemon juice
½ teaspoon dried dill
Ground clove

Directions:

1. In small bowl combine olive oil, soy sauce, lemon juice, dill and ground cloves. Combine.
2. Place salmon steaks in baking dish. Brush oil mixture over salmon steaks, covering both sides. Pour any remaining mixture over the steaks.
3. Broil the salmon on both sides until lightly browned and tender.
4. Serve as desired.