

Salmon with Vinegar Sauce Yield 8 (3oz/person)

1 ½ lbs salmon
pepper to taste
2 bay leaves crushed

Sauce:

1 medium onion minced
1 cup white vinegar
½ cup water
½ tsp salt
2 Tbsp chopped parsley

Lightly grill salmon. Blend all ingredients for sauce. Place salmon in a tray; pour sauce over & heat through in 350F oven for ~15-20 minutes. Serve hot.