

WHAT'S FOR DINNER?

Italian Salmon Steaks

Ingredients

X

3 cups sundried tomatoes

2 cups fresh basil leaves, *chopped* 2 lemons, *peeled and sliced*

with seeds remov

sea salt to taste

1 tbsp ground black pepper

- 2 tsp ground turmeric 4 Atlantic salmon steaks
- 1/4 cup balsamic vinegar
- . ¼ cup light red wine
- 4 to 5 tbsp extra virgin olive oil

Enjoy the recipe online!

Instructions

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In a food processor or blender, combine tomatoes, lemons, basil, pepper, salt, ground turmeric and blend until smooth. Add balsamic, red wine and oil in small amounts, alternately. Process until you have a smooth dressing. (This dressing will keep in the fridge for approximately one week). Preheat oven to 400 F. Spoon dressing over salmon portion and bake in oven until done to your liking or about 20 minutes depending on the thickness of the salmon steaks. Makes 4 servings.

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