



BALSAMIC VINEGAR BROILED SALMON FILLETS

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4 fresh salmon fillets or snapper, haddock or trout

1/4 c. balsamic or red wine vinegar

2 tbsp. olive oil

Freshly ground black pepper

1 tsp. coarsely ground salt

Lemon wedges for garnish

Heat broiler. Place salmon skin-side down on broiler pan. Combine vinegar and olive oil and brush on fish. Sprinkle evenly with freshly ground black pepper. Broil about 6 inches from source of heat for 7 minutes or until fish just flakes when tested with a fork. Season to taste with salt; garnish with lemon wedges. Makes 4 servings.