

JOE'S GINGER SALMON

1 T and 2 tsp. oil
4 salmon filets (6 oz each)
2 T. brown sugar
3 T. shoyu
2 T. dry white wine (opt)
2 T. lemon juice
1 tsp. minced garlic
1 tsp. grated ginger root
½ tsp. Tabasco sauce
¼ C. minced onion

Heat 1 T. oil in large skillet over high heat. Add salmon, cover, reduce heat to med. high. Cook 6 min, turning over halfway. Remove salmon and keep warm. Drain off oil.

Combine next 7 ingredients. Heat remaining 2 tsp oil in same pan. Add onion, sauté 1 min. Stir in shoyu mixture. Cook 1 min to thicken glaze slightly. Return salmon to pan, cook 1 min, turning over once.