



JACKSON

ESTATE

SALMON WITH LIME BUTTER SAUCE

Serves 6

Wine Paring: Jackson Estate Homestead Pinot Noir.

Ingredients:

6 (6-oz) pieces center-cut salmon fillet (about 1 inch thick) with skin

1 1/2 teaspoons finely grated fresh lime zest

6 tablespoons lime butter sauce

Preparation:

Prepare grill for cooking over medium-hot charcoal (moderate heat for gas).

Season salmon all over with salt and pepper, then grill, flesh sides down, on lightly oiled grill rack (covered only if using gas grill) 4 minutes. Turn fillets over and grill (covered only if using gas grill) until just cooked through, 4 to 6 minutes more. Sprinkle fillets with zest and top each with 1 tablespoon lime butter sauce.

