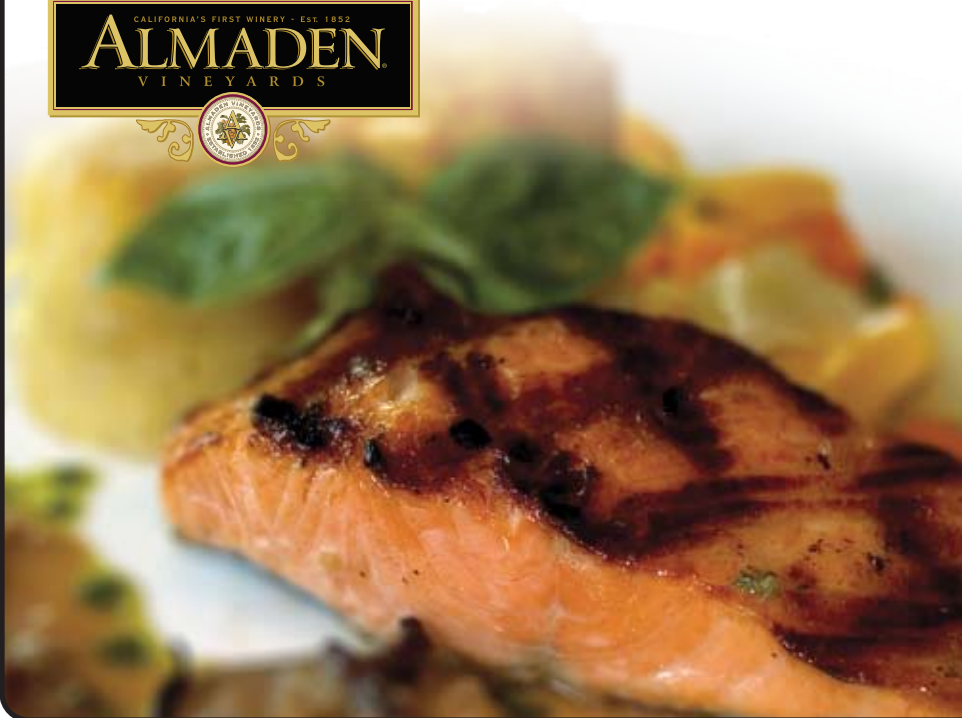
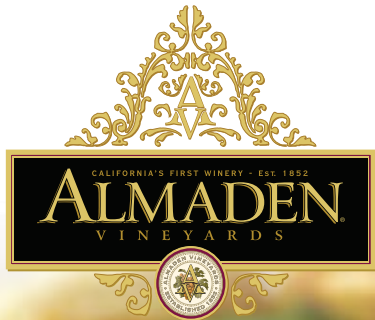


SIMPLE SPICED SALMON PAIRED WITH ALMADEN CRISP WHITE



- 1 1/2 lbs. skinless salmon fillet (4 pieces)
- 1 cup milk, 2% or whole
- 1 1/2 tbsp chili powder
- 1/2 tsp dried oregano
- 1/4 tsp kosher salt
- 1 tbsp olive oil

Marinate the salmon in milk for a minimum of 2 hours.
(The milk reduces the acidic, fishy taste of the salmon.)

In a bowl, combine the chili powder, oregano and salt. Pat spices onto the salmon. Heat the oil in a large, nonstick skillet over medium heat. Cook 5 minutes per side, reducing the heat if spices blacken.

Serves 4