

Salmon with Ladolemono Greek Salad Dressing Glaze Salmon Serves 4

Get 1 lbs of Salmon cut into 4 equal pieces.

Soak fish in two bottles of cheap beer for min 20 minutes to 45minutes

Glaze;

- ¼ cup of lemon juice
- 1-2 teaspoons dried oregano
- 1 garlic clove minced
- ½ teaspoon kosher salt
- 2-grinds of lemon pepper
- 1 table spoon of honey
- ½ cup extra virgin olive oil

Put the lemon juice, oregano, garlic, salt and lemon pepper and honey in a bowl.

Whisk to combine. While you are whisking vigorously, slowly drizzle in the extra virgin olive oil.

Preheat Oven to 400 degrees

Pull out fish from beer, rinse and pat dry

Pull out cook sheet and cover with parchment paper

Put 4 pieces of salmon, skin side down on parchment paper

Use a silicon brush and glaze the salmon all over

After the oven reaches 400 degrees, Bake for 12 minutes.

After six minutes, pull out fish and add another layer of glaze.

Put fish in oven for the last six minutes. Pull out fish and let rest for 5 minutes, then serve