

Salmon with Lemon Capers and Rosemary

Giada De Laurentiis

Prepared by Barbara Brown

- 4 (6 oz.) Salmon Fillets
- ¼ cup extra virgin olive oil
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon minced fresh rosemary leaves
- 8 lemon slices (about 2 lemons)
- ¼ cup lemon juice
- ½ cup Marsala wine
- 4 teaspoons capers
- 4 pieces aluminum foil

Brush top and bottom of salmon fillets with olive oil and season with salt, pepper and rosemary.

Place each piece of seasoned salmon on a piece of foil large enough to fold over and seal.

Top each piece of salmon with 2 lemon slices, 1 teaspoon of lemon juice, 2 tablespoons of wine, and 1 teaspoon of capers.

Wrap up salmon tightly in foil packets

Place a grill pan over medium-high heat or preheat a gas or charcoal grill.

Place the foil packets on the hot grill and cook for 10 minutes for a 1-inch thick piece of salmon.

Serve in the foil packets.