

INGREDIENTS FOR 6 SERVINGS

2 Pounds Fresh Salmon Fillet (Thick)

Kosher Salt

Coarse Ground Black Pepper

1 Large Sweet Onion, Thinly Sliced

½ Cup Mayonnaise

2 Tablespoons Lemon Juice

1 Tablespoon Worcestershire Sauce

3 Cloves Garlic, Minced

1 Tablespoon Dijon Mustard

¾ Cup Mozzarella Cheese, Shredded

¼ Cup Parmesan Cheese, Shredded

PREPARATION

Preheat oven to 400°.

Place the salmon fillet on a large cookie sheet. Season the salmon with salt and pepper. Cover the surface of the salmon generously with the sliced onion.

In a small bowl mix the mayonnaise, lemon juice, Worcestershire sauce, garlic and Dijon mustard. Spread evenly over the salmon, and then top with the mozzarella and parmesan cheese.

Bake for 15-20 minutes, checking every minute after 15 until it flakes. Broil an additional two minutes to brown the cheese.



Pinot Grigio



Lager

