

WILD VINES®

FRUTÉZIA®

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Grilled Mexican Salmon

Pairs well with Wild Vines® Raspberry Zinfandel

Serves 4

4 Salmon steaks

Several pinches each of:

Olive oil

Ground cumin

Dry mustard

Cayenne

Paprika

Lemon slices for garnish

Toss away your measuring spoons and cups for this one: it's all about instinct. Squeeze the lemon over the steaks. Then, using your fingers, rub olive oil over both sides of each steak. Rub a few generous pinches of ground cumin, dry mustard, cayenne, and paprika over both sides of the salmon. Cook over hot coals for about five minutes on each side. Serve immediately with fresh lime slices and enjoy.