

## **Salmon in Ginger and Garlic**

Serves two

For the salmon:

2 Salmon fillets  
3 tbsp olive oil  
1 tbsp butter

For the sauce:

50g butter  
1 garlic clove chopped  
1 inch of fresh ginger finely chopped or grated  
1 tbsp soy sauce  
2 tsp brown sugar  
1 tbsp lemon juice

Melt the butter in a frying pan or saucepan with the olive oil. Gently cook the salmon turning once. Time will depend on thickness of fillet but approx. 3 to 5 minutes each side.

Just before you feel the salmon is cooked add the butter, ginger and garlic and cook very gently, once salmon is done add the soy sauce, brown sugar and lemon juice and heat through.

Remove the salmon to a warm plate and pour over the sauce, serve immediately.

Serve with potatoes and veg or side salad.

*More recipes: [www.smallmotorhome.co.uk](http://www.smallmotorhome.co.uk)*