



BRONZED ALASKAN SALMON WITH BUTTER WINE SAUCE

4 Norwegian Salmon Fillets (4 to 6 oz. each)
1 Tablespoon Heinen's All Natural Olive Oil
2 Tablespoons "Love Rub for Salmon" Seasoning
1/4 cup white wine
2 tablespoons butter

Heat a heavy, non-stick skillet over medium-high heat. Brush both sides of each salmon fillet with olive oil. Place salmon in heated skillet and cook, uncovered about 4 minutes until browned. Shake the pan occasionally to keep the fish from sticking. Turn the salmon over and sprinkle with the Love Rub Seasoning. Cover the pan tightly and reduce the heat to medium. Cook for 2 minutes. Add the white wine and butter to the pan. Continue to cook uncovered for an additional 2-4 minutes until the sauce is reduced. Remove the salmon fillets from the pan onto plates. Drizzle sauce over salmon.

Makes 4 servings