

SALMON IN PEPPER CRUST

- 2 Tablespoons Soy Sauce
 - 1 Large Garlic Clove (Mashed to a Paste)
 - 2 Teaspoons Fresh Lemon Juice
 - 1 Teaspoon Sugar
 - 2 Salmon Fillets, Skinned (6 ounces each)
 - 4 Teaspoons Coarsely Ground Black Pepper
 - 2 Tablespoons Olive Oil
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1. In a sealable plastic bag combine soy sauce, garlic, lemon juice, and sugar; mix well.
2. Add salmon, shake to coat well, squeeze all the air out of bag and seal it; let salmon marinate in refrigerator for 30 minutes, turning bag over once or twice.
3. Remove salmon from the bag and pat it dry; discard marinade.
4. Press 2 teaspoons of the black pepper onto each piece of salmon, coating it thoroughly on all four sides.
5. Heat the olive oil in a heavy skillet over moderately high heat until it is hot but not smoking.
6. Saute the salmon for 2 minutes on each side (8 minutes total for each piece), or until it just flakes.
7. Transfer the salmon with to paper towels and let it drain for 30 seconds.
8. Serve with lemon or lime wedges.

Serves 2.