

## Dinner & Cocktails with Morgan!

### Morgan's Quick & Easy Salmon

55 minutes

serves 4 to 6

#### INGREDIENTS:

- 2-2-1/2 lbs salmon (thickest part of filet)
- 3 tablespoons fresh chopped garlic
- 2 tablespoons fresh grated ginger root
- 1 cup Soy Sauce
- 1/4 cup Rice wine vinegar
- 1/4 cup lemon juice
- 1 tablespoon fish sauce
- 2 tablespoons sesame oil
- 1/4 cup chopped scallions
- 1-3/4 cups Panko breadcrumbs (usually found in the international aisle)

#### PREPARATION:

- Preheat oven to 500° F. (Make sure your oven is clean.)
- Cover a 9" x 12" pan with foil, place filet in pan.
- In a bowl, combine, soy sauce, vinegar, lemon juice, fish sauce, sesame oil, garlic, ginger, scallions.
- Pour 1/2 of the mixture over the fillet in the pan.
- Sprinkle to Panko breadcrumbs over the fillet.
- Pour the balance of the mixture over the salmon fillet. Be sure you soak all the Panko breadcrumbs completely. Spoon any of the soy sauce mixture back over the fillet.
- Let this rest for 15 minutes in the fridge.
- Cook for 15 minutes, Make sure the internal temperature of the salmon is at least 120 degrees.
- Remove from oven, cover in foil and let it rest 10-15- minutes.

### Morgan's Mint Martini

4 minutes

serves 1

#### INGREDIENTS:

- 2 oz gin
- 1 oz white crème de menthe
- 3 mint leaves



#### PREPARATION:

- Fill half of a cocktail shaker with ice cubes, then combine the gin and crème de menthe.
- Stir well.
- Strain into a martini glass.
- Garnish with mint leaves and serve.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

