

Spicy Salmon Steaks

2 fish fillets, such as Salmon or Steelhead Trout

2-3 Tbsp. olive oil

1/4 red onion, peeled and sliced

2 Tbsp. Pleitez Lavender vinegar

1 tsp. Worstershire Sauce

1 Tbsp. Red Chili Garlic olive oil (may substitute with 1 clove crushed garlic & a pinch of chili pepper)

1/2 tsp. Essence of Sequim Spice

salt to taste

parmesan cheese, grated

fresh basil, rinsed and chopped

In a skillet, heat the olive oil and onion over medium-high heat, sauteing until the onion just begins to soften and brown. Move the onions aside and place the fillets in the skillet. Sprinkle fillets with Essence of Sequim spice. Add vinegar, Worstershire Sauce and Red Chili olive oil. Adjust heat and cook fillets until tender and flakey, turning once only. Occasionally stir the onions to prevent them from burning.

Lightly salt the fillets and top with sauted onions, parmesan cheese and basil.