

**Salmon with Vinegar Sauce** Yield 8 (3oz/person)

1 ½ lbs salmon  
pepper to taste  
2 bay leaves crushed

Sauce:

1 medium onion minced  
1 cup white vinegar  
½ cup water  
½ tsp salt  
2 Tbsp chopped parsley

Lightly grill salmon. Blend all ingredients for sauce. Place salmon in a tray; pour sauce over & heat through in 350F oven for ~15-20 minutes. Serve hot.