



Recipe to pair with Zefina Winery Serience White:

SAVORY GRILLED SALMON

Don't wait until summer to fire up your backyard grill. This dish tastes just right year-round and is undeniably rewarding after you've battled the cold to grill it up! Serves 6.

What you'll need:

- 6 6-ounce salmon fillets
- Cooking spray
- ½ teaspoon ground ginger
- 1 teaspoon brown sugar
- 1 teaspoon sea salt
- 1 teaspoon ground cumin
- 2 teaspoons chili powder
- 2 teaspoons paprika
- 1 tablespoon balsamic vinegar

How to prepare:

Heat grill to medium-high and spray with cooking spray. In a bowl, combine ginger, brown sugar, sea salt, ground cumin, chili powder, paprika and balsamic vinegar. Next, rub the salmon with the spice mixture and grill for 8-10 minutes. Watch closely to prevent over-grilling. Fish will flake easily when tested with a fork when done. Serve with fresh spinach salad and garlic mashed potatoes.