

BRUCHETTA II

LEFT OVER SALMON
3 GARLIC, CHOPPED
1 TSP CAPERS
DASH BASIL
DASH PARMASAN
1 8 OZ CAN ITALIAN DICED TOM
DASH ITALIAN SPICE
OLIVE OIL
ITALIAN BREAD OR MUSHROOM CAPS

STEP 1
OIL BREAD AND SPREAD, ADD BASIL.

STEP 2
BROIL BREAD UNTIL GOLDEN

STEP 3
TAKE BREAD OUT / SPREAD SALMON, ADD MORE BASIL AND
PARMASAN

STEP 4
OVEN 450% - COOK 15 TO 20 MIN OR UNTIL GOLDEN.

MUSHROOM CAPS
CLEAN, TAKE STEM OUT AND FILL SALMON. BAKE AT 450% - 15
TO 20 OR UNTIL GOLDEN.

YOU CAN ALSO TOP MUSHROOMS WITH THE SAME MAYO
DRESSING ON THAT THE XMAS SALMON HAS. CECILES RECIPES
UNDER PARMASAN BAKED FISH.