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## April's Tasty Recipe List

The theme for March is open water fishing. The following recipe is provided to inspire you to kick start your fishing trip. Visit [www.take-it-outside.org](http://www.take-it-outside.org) for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

### *Salmon & Avocado with Sesame Soy Dressing*

- 3 tablespoons soy sauce
- 12 ounce salmon fillet, cut in half
- 1 tablespoon rice wine vinegar
- 1 teaspoon Asian sesame oil
- 1/8 teaspoon sugar
- 2 teaspoons fresh gingerroot, peeled and grated
- 1 garlic clove, minced
- 1 chilled firm ripe avocado
- 1 teaspoon sesame seeds, toasted

Preheat broiler. Brush salmon with 1 tablespoon of the soy sauce. Place on a baking sheet and broil salmon for 10 minutes or until it is cooked through. In a small bowl whisk together, remaining soy sauce, rice wine vinegar, lemon juice, oil, sugar, ginger, and a pinch of salt until sugar is dissolved. Quarter, pit and peel avocado and cut crosswise into ½-inch slices. Add avocado to dressing and gently turn with a rubber spatula to coat. Plate salmon and divide avocado and dressing between them. Sprinkle sesame seeds over avocado.