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# OUR VILLAGE

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Volume XII

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# ANIMAL CARE LEAGUE

Speckles Lee

I know this story is almost a year old, but we received an email the other

# Village Cooking Corner

*Here's a good dish to enjoy during the Lenten Season*

## *Broiled Salmon Fillets (Moroccan style)*

3 to 4 salmon fillets

2 tablespoons fresh chopped parsley

4 tablespoons of olive oil

1/2 stick of butter, melted

3 garlic cloves - crushed

2 tsp. paprika

1/4 tsp. of cayenne pepper

1 tablespoon of cumino

juice of 1/2 lemon

Arrange the fillets in a baking dish and place them under a very hot broiler. Cook, with the broiler door open for 3 to 5 minutes or until golden brown. Melt the butter, add oil and all the remaining ingredients, mix them all well, and pour over the salmon. Continue to broil for additional few minutes till a nice crisp on the top of this dish. Sprinkle with fresh lemon juice. Serve immediately with quartered lemon, if desired.

Prepared by: Elizabeth Elkayam

## Our Village

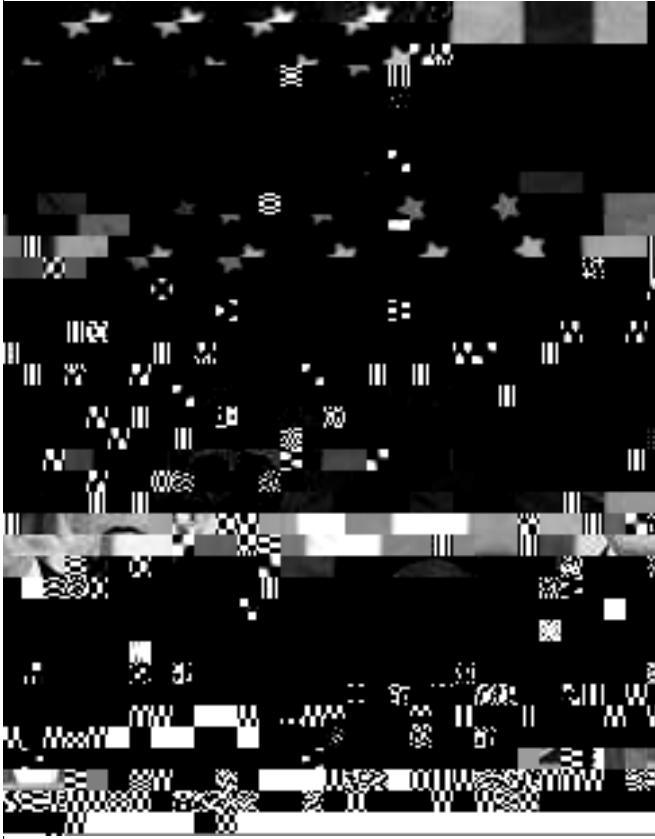
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**V i i i d**