

## Printable Format

To print this page, use your browser's "print" button. Then click "back" to return to the site.



## RACKS Recipes: Fish

---

### Salmon Fillet with Sour Cream Lemon & Dill sauce

2 salmon fillets  
Salt and pepper to taste  
1/4 c. butter  
1/4 c. lemon juice

#### SAUCE:

1 c. sour cream  
1 c. mayonnaise  
1 tbsp. fresh chopped dill  
Salt

Cut pieces of heavy foil about same size as fillets and place skin side of fish on foil. Place in oven about 15 to 20 minutes. Mix together melted butter and lemon juice. Baste fish several times with mixture. Lift each piece to serving platter when fish is done. Top with sour cream, mayonnaise and dill during last 5 minutes of baking.