



Baked Salmon Filet With Lemon Dill Sauce



This recipe uses 5 different herbs /spices to enhance the incredible flavor of fresh salmon. Lemon Pepper, onion powder and Smoked Sea Salt are sprinkled directly onto the Salmon just before it is baked, and these spices add so much to the taste of this fish. Then, after baking the salmon, the dill sauce, made with dill weed and garlic pepper, is served with the fish for an incredible added flavor. Trust me, don't skip the dill sauce- it is wonderful- you can even use it for vegetables! Hope you enjoy this recipe- it has become one of our favorites!

Ingredients

<i>Ingredients For the Salmon</i>		
1 Fresh Salmon Filet (leave skin on to keep the fish moist)	1 tsp Lemon Pepper 1/2 tsp onion powder 1/2 tsp Smoked Sea Salt	2 slices of Fresh Lemon 1/4 cup sliced onion 2 Tbsp melted butter

For The Salmon: Place filet with skin side down on a greased aluminum foil lined baking dish. Sprinkle Lemon Pepper, Onion Powder, and Smoked Sea Salt on top of the Salmon. Place the onion on top of the salmon. Pour the melted butter over the top of the salmon and then place the lemon slices over the onions/salmon. Bake at 350 degrees for about 20 - 30 minutes or until the fish flakes easily with a fork.

<u>For The Dill Sauce</u> (this makes enough sauce for about 4 or 5 salmon filets)		
1/3 cup Light Sour Cream 1/3 cup Light Mayonnaise	1 Tbsp finely chopped onion 1 tsp lemon juice 1 tsp horseradish	2 tsp dill weed 1 tsp Garlic Pepper 1/2 tsp salt

For The Dill Sauce: Combine the dill sauce ingredients until smooth. Pour a small amount of the sauce over the baked salmon and serve.