

Salmon Fillets with Creamy Dill

all recipes
allrecipes.com

Submitted by: JessieD
Rated: 4 out of 5 by 170
members

Prep Time: 5
Minutes
Cook Time: 40
Minutes

Ready In: 45
Minutes
Yields: 4
servings

"A family recipe for how Alaskans make a delicious salmon dish, it combines mayonnaise and mustard with thyme, oregano, basil, and dill weed."

INGREDIENTS:

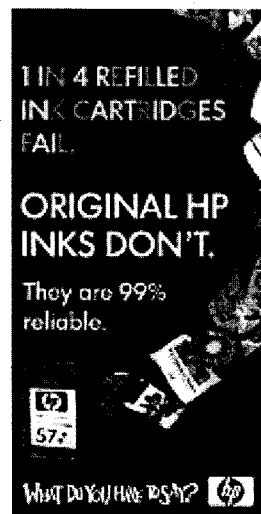
1 1/2 cups mayonnaise	1 teaspoon chopped fresh basil leaves
1/2 cup prepared mustard	
1 teaspoon chopped fresh thyme	1 1/2 pounds salmon fillets
1 teaspoon dried oregano	2 teaspoons dried dill, or to taste

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a bowl, stir together mayonnaise and mustard. Stir in thyme, oregano, and basil. Place salmon fillets on a baking sheet, and spread with the mayonnaise mixture. Sprinkle with dill weed.
3. Bake in preheated oven for 30 to 40 minutes, until the salmon is easily flaked with a fork.

ALL RIGHTS RESERVED © 2008 Allrecipes.com

Printed from Allrecipes.com 5/23/2008



* This makes a lot of cream sauce. Better to halve the recipe for the sauce portion.