

Salmon with Lemon and Dill



Submitted by: What a Dish!
Rated: 4 out of 5 by 123
members

Prep Time: 10
Minutes
Cook Time: 25
Minutes

Ready In: 35
Minutes
Yields: 4
servings

"This is a wonderful (and easy) recipe I got from my Aunt. The flavors of lemon and dill really complement the fish. I like to use wild Alaskan salmon for this recipe, but any salmon will work. I usually don't measure, so these are all estimates. Play with the ingredients to suit your own tastes!"

INGREDIENTS:

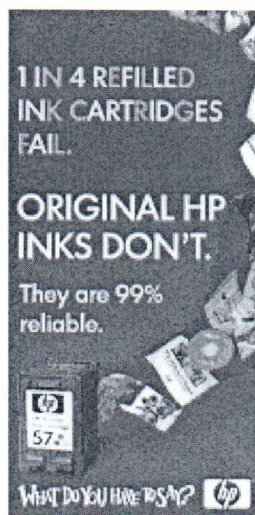
1 pound salmon fillets	1/4 teaspoon garlic powder
1/4 cup butter, melted	sea salt to taste
5 tablespoons lemon juice	freshly ground black pepper to taste
1 tablespoon dried dill weed	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.
2. Place salmon in the baking dish. Mix the butter and lemon juice in a small bowl, and drizzle over the salmon. Season with dill, garlic powder, sea salt, and pepper.
3. Bake 25 minutes in the preheated oven, or until salmon is easily flaked with a fork.

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← Line baking dish with foil, and grease the top of the foil.