

Steelhead Packets

Ingredients:

- 2 steelhead filets
- 2 handfuls of asparagus
- 2 tablespoons of butter
- 4 sprigs fresh dill
- 4 slices of fresh lemon
- sprinkle of garlic salt

Cooking instructions:

- preheat oven to 325
- set out two squares of tin foil
- place one handful of asparagus in each tin square
- place one filet on top of each asparagus bundle
- sprinkle with garlic salt
- add fresh dill
- add tablespoon of butter to each filet
- top each with 2 slices of lemon
- wrap up foil into a packet so no liquid leaks out. (I like to double wrap)
- place on cookie sheet in oven for approximately 20 minutes.

From GardenTime TV - use this link to go the story: <https://youtu.be/EmSTCles9qk>