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Dill Baked Salmon



Ingredients

1 pound slice of salmon
3oz melted butter Juice of one lemon ½ cup chopped dill weed salt and black pepper

Preparation

1. Preheat oven to 180 degrees
2. Grease a baking dish
3. Mix together the butter, lemon dill weed and seasoning, and rub into the salmon.
4. Bake uncovered for 25 minutes till the salmon breaks easily with a fork. Serve either warm or cold, with baby new potatoes, or potato salad.

Cooks Note