



Posted on 25 February 2013
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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
