



sunsetgourmet.ca



SALMON WITH EVERYTHING PLUS DILL & BUTTER SAUCE

4-6 salmon fillets

1/3 cup mayonnaise

1 Tbsp. **Everything Plus Dill**

BUTTER LEMON SAUCE:

1/2 cup butter

2 Tbsp. lemon juice

2 tsp. **Garlic Pepper with a Twist of Lemon**

Place salmon fillet (skin side down) on a baking sheet lined with tin foil. Spread mayonnaise over the top of the fillet, then place butter slices over the mayonnaise; sprinkle generously with **Everything Plus Dill**. Place in preheated oven or BBQ, bake at 350°F for 15-20 minutes, until cooked to your desired doneness.

For the sauce, melt butter, add lemon juice and seasonings. Heat until seasonings are completely hydrated. Spoon over salmon.



- **Everything Plus Dill**
- **Garlic Pepper with a Twist of Lemon**