

Citrus Salmon with Dill Sauce

one salmon fillet (enough for two servings)
lemon pepper seasoning
dill
garlic powder
1 small onion, sliced and separated into rings
3 lemon slices
3 orange slices
1/4 cup butter

Dill Sauce

1/2 cup sour cream
1/4 cup mayonnaise
1 tablespoon finely chopped onion (to taste)
1 teaspoon lemon juice
3/4 teaspoon dill weed
1/4 teaspoon garlic powder
salt & pepper (to taste)

Pre heat oven to 350. Line a 15-in. x 10-in. x 1-in. baking pan with heavy-duty foil; grease lightly. Place salmon skin side down on foil. Sprinkle with spices (to taste). Top with onion, lemon and orange. Dot with butter. Fold foil around salmon; seal tightly. Bake for 20 minutes. Open foil. Broil 4-6 in. from the heat for 8-12 minutes or until the fish flakes easily with a fork. Garnish with Orange and Lemon slices.

Combine the sauce ingredients until smooth. Serve with salmon.

* I will typically make the dill sauce a few hours ahead so the flavors have time to meld.