

Salmon with Hollandaise Dill Sauce ©

Ingredients:

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| 2 half | salmon filets, (12–14 oz. per person), remove skin and brown part |
| 3–4 oz. | Kerry Gold™ Irish Butter, melted |
| 1 Tbsp. | lemon pepper |

Method:

Remove skin and brown part from salmon filets. Spray the inside of a large turkey baking bag with Pam™ and lay on a tall sided cookie sheet lined with foil. Slowly slide the filets into the bag and drizzle melted butter over all. Sprinkle with lemon pepper and toss a small handful of dill stems over fish. Fold the opening of the bag over into a loop so the water cannot get in and tightly close the bag with the tie provided. Tuck the edges of the bag underneath, so it will not hang over the cookie sheet.

Put on the bottom or middle rack of your dishwasher and let the dishwasher do a complete cycle—wash, rinse, wash, rinse, dry. Remove sheet from the dishwasher making sure to drain off any excess water that has pooled on the top of the fish. Careful! The water will be hot! Pat the plastic dry and cut a small hole in the corner of the bag to drain off juice into the gravy pot. Remove dill stems and put fish on a platter while it is still in the plastic. Slowly pull back plastic on the top and bottom of fish to remove beginning at the head of the fish. Slide plastic under the fish and squeeze juice into gravy pot.

Sauce—Ingredients:

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| 1 cup | cream or half & half |
| 1–0.9 oz. env. | Knorr™ Hollandaise Sauce Mix or Lemon Flavored Herb Sauce Mix |
| 1/2 cup | fish juice |
| zest of one | lemon |
| 2 Tbsp. | lemon juice |
| 2 tsp. | Lea & Perrins™ Marinade for Chicken blended with white wine & herbs |
| 1–2 Tbsp. fresh | dill, chopped |

Method:

Spray a pot with Pam™. Heat cream and slowly stir in hollandaise sauce mix until thick. Add fish juice, lemon juice and zest, worchestershire sauce and chopped dill. Stir all together. Too heavy? Add more fish juice or cream. Spoon a small amount of sauce over fish and serve remaining in a separate bowl.

Decorate fish with parsley, lemon wedges, strips of red bell pepper and crumbled hard boiled eggs.

