

Tim Farmer's Country Kitchen

SALMON (POACHED)

Dill Sauce

1/4 cup sour cream
1/4 cup mayonnaise
2 tablespoon Dijon mustard
1 tablespoon lemon juice
2 teaspoons fresh dill

Mix together and chill.
Serve with poached salmon.

Salmon filet

Sea Salt and Black Pepper
1 cup water
1 cup white wine

Cover salmon with salt and pepper and place skin side down on rack in roast pan.
Add water and wine to bottom of pan and cover with lid. Bake for 12-14 minutes at 400 degrees. Serve with Dill Sauce.

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