

# Tim Farmer's Country Kitchen

## SALMON (POACHED) W/ DILL SAUCE

*2 salmon filets*  
*Olive oil*  
*Salt*  
*Pepper*  
*Lemon pepper*  
*Lemon juice*  
*1/3 cup chicken broth*  
*1/3 cup white wine*  
*3-4 onions*

### **Dill Sauce**

*2 tablespoons sour cream*  
*2 tablespoons mayonnaise*  
*1/3 tablespoon horseradish*  
*1 teaspoon sweet and spicy mustard*  
*3/4 teaspoon dried dill*



Drizzle olive oil over filets and top with seasonings. In bottom of baking dish, add chicken broth and white wine. Cut onions in half and remove outer layer. Place flat side down in baking dish to make a rack. Place salmon on top, skin side down and cover. Cook 350 degrees for 12 minutes, or until fish is cooked and flaky. Mix together dill sauce to place on top of fish before eating.

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