



Baked Salmon Dijonaise

*This is a delicious main dish that even your kids will enjoy!
Serve with roasted asparagus and salad.*

Ingredients

1½ pounds salmon
Splash of dry sherry or white wine
Splash of lemon juice
2 tablespoons mayo
1 tablespoon Dijon mustard
Sprinkle of dried dill

Preheat oven to 425 degrees. Put sherry and lemon juice in large glass baking pan — just enough to barely cover the bottom of the pan. Place fish in pan on top of the liquid. Mix mayo and mustard together (can adjust proportions if desired) and spread evenly over fish. Sprinkle with dill and cover with foil. Bake for 20-25 minutes. Serves four. Enjoy!