

Salmon with Dijon Sauce

Recipe by Edie



Ingredients

4 - 6 oz salmon filets* 1/3 cup dijon mustard
3 tbsp olive oil 3 tbsp lemon juice**
1 tsp minced garlic or to taste salt and pepper to taste

Directions

1. Season salmon with salt and pepper
2. Mix remaining ingredients together reserving 1/3 cup sauce.
3. Spread remaining sauce over salmon.
4. Bake salmon at 400 F for 10 - 15 min. until thoroughly cooked.
4. Cover salmon with reserved sauce. Serve and enjoy!

*Use half of salmon and either bake it or use a cedar plank (soaked) and then BBQ the other half.

**Zest the lemon and add it to the sauce.

Prep time 5 min. Makes 4 servings