

Bluelady's Recipes

Broiled Salmon Seasoned with Dill

1/4 cup olive oil
1/2 tsp lemon juice
1 tsp salt
2 tbsp dried dill weed
1/8 tsp red pepper
2 lb salmon steaks (about 4 of them)

1. Preheat broiler.
2. Mix olive oil, lemon juice, salt, dill and red pepper in a small container.
3. Lightly brush a small bit of the seasoned oil mixture on a cookie sheet.
4. Place salmon steaks on the cookie sheet, and brush the tops of the steaks with half of the oil mixture.

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5. Broil for 5-10 minutes, approximately 5 inches from the heat source.
6. Turn oven to 400°F and cook for another 5-8 minutes.
7. Remove from the oven, brush with remaining seasoned oil mixture, and serve.