

Broiled Salmon with Dill

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Ingredients

1/2 cup melted butter
1/2 lemon – juice of
1 Tbls. chopped fresh dill
1 tsp. salt
1/8 tsp. cayenne pepper
(2-4) 1" thick salmon steaks

Directions

Combine melted butter, lemon juice, dill, salt, and cayenne in small bowl.

Place fish on a broiler pan coated with non-stick cooking spray and brush with 1/2 the butter mixture.

Broil for 8 minutes with oven door cracked open.

Turn oven to 400 degrees, close oven door, and bake for 8 minutes.

Brush with remaining butter mixture and serve.