

Salmon Dill Sauce



This dill sauce is excellent for scooping over a whole poached salmon. There should be enough sauce for four people. For a larger King or Chum salmon, or when serving buffet style, you may wish to double the recipe.

Ingredients

- 1 poached salmon
- 1 diced cucumber
- 2 teaspoons chopped capers
- 2 teaspoons Dijon mustard
- 4 cups sour cream
- 1/2 teaspoon coarse ground pepper
- 1 handful dill
- 2 tablespoons fresh lemon juice

Preparation

- 1) Chop up the dill.
- 2) Mix the ingredients together in a bowl.
- 3) Chill the sauce in the fridge for an hour.