



6470 E. Central
Wichita, KS 67206
(316) 425-TUNA (8862)

Hours:
Tuesday-Friday 10-6
Saturday 10-5
Closed Sunday and Monday

BAKED SALMON WITH BUTTER/DILL

4 Salmon Fillets (with skin)
4 tablespoons of butter
1/4 Cup Fresh Lemon Juice
Fresh Dill Weed

Preheat oven to 350 degrees. On broiler pan (which has been sprayed with Pam), place salmon fillets ("skin" side down). Melt butter (about 4 tablespoons for 4 filets) and add lemon juice (about 1/4 cup - fresh is best). Pour the mixture over fillets and then sprinkle them with dill weed. Place in oven and bake for about 15 minutes. Salmon will turn reddish-pink when done.