

Salmon in Dill Dijon Sauce

Ingredients

1 salmon filet (approx 1 lb)
1 bunch green onions
1/4 cup white wine
1/3 cup milk
1 tablespoon dijon style mustard
2 teaspoons corn starch
1 teaspoon worcestershire sauce
dill weed

Directions

Sprinkle green onions and wine over salmon.
Bake at 400 for 20 mins.
Meanwhile; mix milk, mustard, cornstarch, worcestershire sauce, and dill in small sauce pan. Allow to thicken.
Pour sauce over salmon and serve.

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