



Directions

1. Preheat your Westinghouse Tritec CSV oven on auto steam to 350°F.
2. Remove any visible bones. Place salmon fillet on a foil lined baking tray or your nonstick pan that came with your oven, skin down.
3. Add enough wine to just come to the edge of the foil without spilling onto the fish (approx 1/4 cup). On top of the fish sprinkle all ingredients. Place in your oven and Cook for 10-12 minutes.
4. Place on a platter to serve. Leave onions, lemon slices and dill on the fish. Slice lemons on the side for those who like fresh lemon juice. This salmon is great served with rice and steamed veggies or a salad.



Westinghouse

Poached Salmon with Dill and lemon

Ingredients

- 2 pieces of 4oz fresh or frozen and thawed salmon fillet, with skin on 1 side
- 1 tablespoon fresh chopped dill weed
- 1/4 cup thinly sliced onion
- 1 tablespoon lemon juice,
- 1/2 fresh lemon, peeled and sliced thin
- 1/4 cup white cooking wine
- salt and pepper

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