



DIFFICULTY LEVEL

★★★ Medium



IN THEATERS JUNE 29th



## C'est Magnifique Salmon

### Ingredients:

4 six-ounce salmon steaks,  
1 inch thick  
Half a lemon  
Quick Dill Sauce  
1/2 cup sour cream

1/4 cup mayonnaise  
2 tablespoons milk  
1 1/2 teaspoons dill  
1 small garlic clove, crushed  
Salt and pepper

### Directions:

1

In a small bowl, whisk the sour cream, mayonnaise, and milk until creamy. Add the dill, garlic, and salt and pepper to taste. Stir well; set aside.

2

Preheat your broiler or grill. Rinse the salmon steaks and pat them dry. Squeeze the lemon over the steaks and sprinkle with salt and pepper.

3

Broil or grill the steaks 3 inches from the heat for 8 to 10 minutes, or until the fish has turned from a bright pink to a pale orange. Serve with the dill sauce. Serves 4 to 6.

### Gusteau's Tip:

Whether you're shopping at your local grocer's or a fish market, the freshest fish have a firm, moist flesh and a sweet smell - never a fishy smell, which is a sure sign of aging.