

# Herb Salmon

*Cathy Ellington*

*Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991*

*1 tablespoon sun-dried  
tomatoes*

*1 clove garlic, chopped*

*1 tablespoon fresh basil,  
chopped*

*1/2 cup butter, melted*

Brush two large salmon filets with oil from the sun-dried tomatoes.

In a bowl, combine the garlic, basil and butter.

Place the filets on the grill, meat side down, for 1 to 2 minutes.

Brush the skin side with oil. Turn the filets.

Remove the filets when done.

Brush the filets with the garlic butter mixture before serving.

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Per Serving (excluding unknown items): 826 Calories; 92g Fat (97.8% calories from fat); 2g Protein; 3g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 1003mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 18 1/2 Fat.