

Herbed Salmon Steaks

Jeff and Darla Boyd - Wasilla, AK
Treasure Classics - National LP Gas Association - 1985

Servings: 6

*3 packages (12 ounce ea)
frozen salmon steaks
1/4 cup lemon juice
2 tablespoons butter or
margarine, melted
2 teaspoons marjoram
leaves
2 teaspoons onion salt
1/2 teaspoon seasoned
pepper
paprika
lemon wedges (for garnish)
snipped parsley (for
garnish)*

Preparation Time: 10 minutes**Bake Time: 35 minutes**

Preheat the oven to 450 degrees.

Arrange the frozen salmon steaks in a greased 13x9x2-inch baking pan.

In a bowl, mix the lemon juice, butter, marjoram leaves, onion salt and seasoned pepper. Brush on the fish.

Bake, uncovered, for 35 minutes or until the fish flakes easily with a fork.

Sprinkle with paprika. Garnish with parsley and lemon wedges.

Serve with crunchy creamy spinach, sliced tomatoes and potato salad.

Per Serving (excluding unknown items): 38 Calories; 4g Fat (87.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 10mg Cholesterol; 573mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1 Fat; 0 Other Carbohydrates.