Salmon in Sour Cream and Cream Cheese Sauce

Gary Bright
Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

1 1/2 to 2 pound salmon
1/3 cup sour cream
1/2 cup cream cheese
1/4 cup mayonnaise
2 tablespoons white wine
2 tablespoons lemon juice
1/4 teaspoon dill
dash salt
dash pepper
dash paprika

Preheat the oven to 450 to 475 degrees.

Place the salmon, skin side down, in an ovenproof dish or pan.

In a bowl, mix together the sour cream, cream cheese, mayonnaise, wine, lemon juice, dill, salt, pepper and paprika. Pour the mixture over the salmon.

Place the pan in a very hot oven. Cook for 15 to 20 minutes.

Per Serving (excluding unknown items): 1138 Calories; 108g Fat (83.8% calories from fat); 37g Protein; 9g Carbohydrate; trace Dietary Fiber; 246mg Cholesterol; 784mg Sodium. Exchanges: 5 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 14 1/2 Fat.