

Baked Salmon

325°
3 hours

7½# whole salmon - rinse well - pat dry
salt & pepper generously

Make thick white sauce

½ cup butter

9 tbsp flour

3 cups milk

Salt and pepper more than usual.

Put sauce in cavity & cover outside
of fish.

325° for 3 hours

(cover)

Serve with:

Dill- sour cream sauce

1 cup sour cream

1 ~~tblsp~~ tsp dill weed

2 tsp lemon juice

$\frac{1}{2}$ tsp sugar

$\frac{1}{2}$ tsp salt

Combine ingredients - chill

Double about right for $7\frac{1}{2}^{\#}$ fish.