

## **Salmon with Herbs**

Serves 6

Fish is usually under-represented at the Shabbat table. We hope this salmon changes some minds.

1-2 onions  
Dill  
Parsley  
Salmon Fillet  
Olive Oil  
Italian Dressing  
3 Lemon Slices  
Semi-Dry White Wine  
Salt  
Coarse Black Pepper

Spray cookie sheet with non-stick spray.

Slice 1-2 onions thinly in rounds and spread all over the cookie sheet.  
Chop dill and parsley and spread all over the cookie sheet.  
Lay salmon fillet on top.  
Rub in olive oil, coarse black pepper, and salt.  
Then rub in Italian dressing.  
Add three thin slices of lemon and lay on top of the salmon.  
Pour semi dry white wine over everything.  
Cover with tin foil  
Bake at 350F for approximately 40-45 minutes  
Remove lemon when you take fish out of the oven

## **Sauce for the Salmon**

3/4 c mayonnaise  
2 seeded and diced cucumbers  
1 Tbsp dill  
1 tbsp water  
2 and 1/2 tbsp finely chopped onion

Mix and pour over the salmon.