



# The Recipe Book

## TARRAGON BAKED SALMON

Herb of Choice: **Tarragon**

**Ingredients:**

- 2 salmon steaks, 1-1/2 inches thick
- Oil
- 1/2 pound mushrooms, sliced
- 4 Tablespoons butter
- 1/2 pound shrimp, finely chopped
- Salt
- Freshly ground pepper
- 6 fresh tarragon sprigs
- 1 teaspoon salt
- 2 cups sour cream

**Directions:**

1. Brush the salmon well with oil and place one steak on the bottom of a baking dish.
2. Saute the mushrooms in butter until just soft, add the chopped shrimp, and let the mixture cook for 1 minute.
3. Spread it on the steak in the pan, salt and pepper to taste, and top with the second steak.
4. Mix the tarragon and 1 teaspoon of salt with the sour cream and pour it over the fish. Bake 20 minutes at 450 degrees F.

