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## CONTACT

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# Creamy Dill Salmon

Serves 3-4 people

1.5 lbs. Wild Caught Salmon Filet

1 Cup Avocado Oil Mayonnaise

½ bunch dill

2 oz Aromatic Gin

2 tsp. Celtic Sea Salt

## Dill Sauce:

Thoroughly wash the dill and chop coarsely. Add the mayo and add a good aromatic gin to the mix. Mix thoroughly and coat the salmon. Season the salmon with celtic sea salt to taste.

Insert temperature probe into the meaty portion of the salmon and broil on high until the internal temperature reaches 140 deg F.

Watch the video on YouTube:

<https://youtu.be/QPr5wUe1DOI>