

Herbed Salmon Steaks

– Our Canada April/May 2008

1/4 c butter or margarine, melted

2/3 c crushed saltines (about 20 crackers)

1/4 c grated parmesan cheese

1/2 t salt

1/2 dried basil

1/2 t dried oregano

Pinch garlic powder

4 salmon steaks

1. Place butter in a shallow dish.
2. In another dish, combine the cracker crumbs, parmesan cheese, salt, basil, oregano and garlic powder.
3. Dip salmon into butter, and then coat both sides with crumb mixture.
4. Place in a greased baking dish. Bake uncovered at 350°F for 30-35 minutes or until fish flakes easily with a fork.

Yield: 4 servings