

Since 1905



Crusted Mustard Salmon

Ingredients:

2 tbsp. Woeber's
Reserve Champagne
Dill Mustard or
Woeber's Specialty
Dijon Mustard

1 tsp. Lemon Juice

1 tsp. Black Treacle or
Dark Molasses

4 Salmon Steaks

2 tbsp. Fresh White
Bread Crumbs

1 tbsp. Olive Oil

Instructions:

1. In a small bowl, mix together the Woeber's Reserve Champagne Dill Mustard or Woeber's Specialty Dijon Mustard, lemon juice, and treacle then brush the mixture over the salmon steaks.
2. Season the bread crumbs well with salt and pepper and sprinkle over all sides of the salmon, pressing the crumbs into the fish. Set aside on a rack for 10 minutes.
3. Heat the olive oil in a large frying pan until hot then add the fish and fry for about five minutes per side, until browned, crisp and cooked through. Serve immediately.