

# Sour Cream & Dill Sauce to Serve With Salmon



By echo echo on October 15, 2004

**Prep Time:** 5 mins **Total Time:** 5 mins **Servings:** 8

## ABOUT THIS RECIPE

"I prefer to make this sauce ahead to give the flavors time to blend together. I've usually served this with salmon baked with a combination of white wine, tarragon, dill & shallots or scallions. I'm posting this the way it originally came to me, but nowadays I would omit the salt and let others add it at the dinner table."



Photo by CulinaryQueen

## INGREDIENTS

- 1 cup sour cream
- 1/4 cup mayonnaise
- 1/2 salt
- 1/4 teaspoon pepper
- 2 tablespoons chopped fresh dill
- 1 tablespoon drained capers
- 1 teaspoon lemon juice

Becky Wilson made this to serve at the Old Westminster Winery Tour & Tasting, May 26, 2016

## DIRECTIONS

1. Combine sour cream through lemon juice in small bowl.
2. Refrigerate until ready to use.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (30 g)		Total Fat 8.1g	12%
Servings Per Recipe: 8		Saturated Fat 3.6g	18%
<b>Amount Per Serving</b>	<b>% Daily Value</b>	Cholesterol 16.8mg	5%
<b>Calories 84.7</b>		Sugars 1.5 g	
<b>Calories from Fat 73</b>	<b>86%</b>	Sodium 107.1mg	4%
		Total Carbohydrate 2.7g	0%
		Dietary Fiber 0.0g	0%
		Sugars 1.5 g	6%
		Protein 0.7g	1%