



Pan-fried Salmon with Dill Mustard

Incredibly easy and delicious entrée.

Ingredients:

2 pieces of salmon fillet
Butter or olive oil
Terrapin Ridge Farms Dill Pickle Mustard

Directions:

Season salmon fillet with salt (rub) & black pepper. Spread Terrapin Ridge Farms Dill Pickle Mustard over the top of the salmon. Melt a knob of butter and spread it evenly on the pan (or use olive oil). Pan-fry the salmon fillet, skin side down first, for about 4 minutes each side over medium fire. Serve the salmon skin side down. Spoon Terrapin Ridge Farms Dill Pickle Mustard left in the pan and spread over the top of the salmon fillet.