

Recipes by Summerrecipes.net

Apple Carrot Quencher

Ingredients:

- 2 cups carrot juice
- 1/2 cups apple juice
- 6 ounces non-fat vanilla or plain yogurt, frozen
- 1 banana

Directions:

· Put all ingredients into blender. Blend until smoothie consistency is reached



Butter Barbecued Salmon

Ingredients:

- 6-8 lb whole salmon, cleaned
- Salt and pepper, to taste
- 2 cups chopped mushrooms
- 1 cup chopped green onions
- 2 tbs minced parsley
- 1/2 cup grated Parmesan cheese
- · Grated peel and juice of 1 lemon
- 1/2 cup (1 stick) butter or margarine, melted
- 4-5 lemon slices

Butter Sauce Ingredients:

- 1/2 cup butter or margarine
- 1 cup sour cream
- 1/4 tsp seasoned or onion salt
- 1 tsp chopped chives

Chili-Cheese Sauce Ingredients:

- 1/2 cup butter or margarine
- 1/2 cup chili sauce
- 1/3 cup crumbled blue cheese

Tartar Sauce Ingredients:

- 1/2 cup butter or margarine
- 1 envelope tartar sauce mix
- 1 cup sour cream
- 2 tbs sweet pickle relish

Directions:

- 1. Remove head from salmon, if desired.
- 2. Place salmon on double thickness of wide foil, making sure foil is three to four inches longer than fish at each end.
- 3. Sprinkle fish inside and out with salt and pepper to taste.
- 4. Combine mushrooms, onion, parsley, cheese, lemon peel, and juice.
- 5. Spoon mixture into fish cavity.
- 6. Pour butter over fish and top with lemon slices.
- 7. Cover with another thickness of foil and carefully seal all sides completely.
- 8. Place on grill four to six inches from glowing coals.
- 9. Turn after 30 minutes and cook 20 to 30 minutes longer.
- 10. If cooking on smoke-type grill, open foil during last ten minutes and close grill cover so smoke flavor penetrates fish.
- 11. Serve with choice of sauces. Makes 10 to 12 servings.

Butter Sauce Directions:

- 1. Melt butter in small saucepan over low heat.
- 2. Stir in sour cream, seasoned salt, and chives.
- 3. Warm, but do not boil.

Chili-Cheese Sauce Directions:

- 1. Combine butter and chili sauce in small saucepan.
- 2. Heat slowly until butter melts.
- 3. Add cheese and keep warm until ready to serve.

Tartar Sauce Directions:

- 1. Melt butter in small saucepan over low heat.
- 2. Add sour cream, tartar sauce mix, and pickle relish.
- 3. Warm, but do not boil

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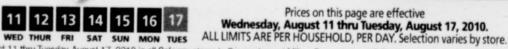
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