



## Stuffed Salmon

- 1 – 6 ounce box Stuffing Mix
- 2 – 8 ounce Salmon Filets (skin & bones removed)
- 1 bottle Buttermilk Ranch Dressing
- 1 fresh Lemon, juiced
- 1 – 8 ounce package of softened Cream Cheese

Mix cream cheese, ranch dressing and lemon juice in a bowl – a stiff whisk works best. Prepare stuffing according to directions on box. In the bottom of a large bread pan, pour enough of the dressing / cream cheese sauce to cover the bottom. Slice salmon filets lengthwise. Place half of the salmon filets over sauce. Cover filets with the prepared dressing. Add another layer of salmon filets and pour the remaining sauce over the filets. Bake at 350° for 45 – 50 minutes.

One of the great recipes created, tested & served by **Paul Heytens** at the **Klutina River Salmon Shack**.