

Cream Cheese Stuffed Salmon Steaks

6 Oregon Troll-Caught Salmon steaks, one inch thick
4 oz low-fat cream cheese
2 Tbsp grated Parmesan cheese
1 Tbsp chopped parsley
1 Tbsp chopped green onion
1 Tbsp chopped fresh basil, or 1 tsp dried basil
3 Tbsp butter, melted
2 Tbsp lemon juice
Salt and pepper to taste
Toothpicks

Through the round part of each salmon steak, make a cut to the center bone, creating a pocket for stuffing. Set aside. Combine cheeses, parsley, green onion and basil; blend well. Divide into six equal portions. Form each portion into a flat oval. Place one oval into the cut in each steak. Fasten openings closed with toothpicks. Place salmon on well-greased broiler pan. Combine butter, lemon juice, salt and pepper. Baste salmon with butter mixture. Broil 4-5 inches from source of heat for 4-5 minutes, turn. Baste and cook an additional 4-5 minutes or until the salmon flakes easily when tested with a fork. Makes 6 servings.