

Grandma's Baked Salmon

1 whole Oregon Troll-Caught Salmon, head off

Cut the salmon down the backbone and lay open. Place skin side down on heavy duty tin foil. Dot the salmon with butter.

Prepare your favorite bread stuffing or use a prepared box of stuffing. Spread over the salmon, covering all of the fish.

Bake uncovered at 350° for 30 minutes or until the salmon flakes easily with a fork.