

## Baked Fish with Dill Sauce

Preheat oven to 425°. Place fillets in a greased baking dish and sprinkle with salt, pepper, and Old Bay Seasoning. Then place strips of bacon across the fillets. Bake for 15 to 20 minutes or so, and once the fish flakes easily, it is done. Serve with Dill Sauce drizzled over the top.

### Dill Sauce

Beat an egg until fluffy, and add the following mixing all:

1-teaspoon salt  
Sprinkle of pepper  
Touch of sugar  
4 tea spoons of lemon Juice  
A half grated or finely chopped onion  
And 2 table spoons of fresh dill  
1-½ cups of sour cream

**One skinned and thinly sliced cucumber can also be added to the mix if you so desire.**