



## BAKED SALMON NEW ORLEANS

- 1 Teaspoon Sugar
- 2-3 Pounds Whole Salmon
- 1/8 Teaspoon Salt
- 1/8 Teaspoon Black Pepper
- 1 Clove Garlic
- 1 Hot Pepper Pod
- 1 Onion
- 2 -1/2 Cups Diced Tomatoes (28 ounce Can)
- 1 Tablespoon Worcestershire Sauce
- 1/2 Cup Olive Oil
- 1 Tablespoon Vinegar
- 2 Cups Uncooked Small Potatoes
- 1 Cup Mushrooms

## DIRECTIONS

1. Lay sugar in the bottom of a roasting pan.
2. Sprinkle salmon with salt and pepper.
3. Place whole garlic clove and pepper pod inside the salmon.
4. Mince onion fine.
5. Place salmon in center of baking pan, placing onions around the fish.
6. Cover everything with tomatoes, then Worcestershire, olive oil, and vinegar.
7. Place potatoes around the fish.
8. Bake in a hot oven (400 degrees) for 15 minutes.
9. Add mushrooms to pan.
10. Bake an additional 15 minutes.