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Sweet Mustard Salmon with Potatoes and Green Beans

Prep Cook Time: 30 minutes

SERVES 4

Ingredients:

1+ pounds of salmon filets (enough to feed your family)
Garlic salt
½ cup syrup
2 tablespoons Dijon mustard
4 or 5 potatoes
1 cup Barber's Dairy Sour Cream
1 tablespoon chives
½ teaspoon garlic salt
¼ teaspoon pepper
1 pound green beans

Steps

1. Lightly season fillets with garlic salt. Mix syrup & mustard together and brush mixture on both sides of fish. Fire up the grill. Place on fish grilling rack and cook until flaky, continually basting with syrup mixture.
2. Meanwhile; boil potatoes. Drain and mash. Stir in Barber's Dairy Sour Cream, chives, garlic salt and pepper.
3. Sauté beans and season as desired.