

## Grilled Salmon with Chili-Ginger Aioli—from *Cook What You Love*

- 1 cup mayonnaise
- ½ teaspoon grated fresh lime peel
- 1 Tablespoon fresh lime juice
- 1 Tablespoon minced, peeled fresh ginger
- 1 ½ teaspoons Worcestershire sauce
- 1 ½ teaspoon Asian chili garlic sauce
- 2 teaspoons minced fresh cilantro
- About 2 pounds salmon fillets
- Olive oil
- Salt and pepper
- Lemon slices

Whisk all the ingredients for the aioli together in a small bowl and set aside.

Remove the bones from the salmon, rub with olive oil, season with salt and pepper, and layer the lemon slices on top.

Place on a grill pan, sheet of aluminum foil, or a cedar or alder plank that has been soaked for at least 30 minutes.

Grill on medium to medium-high heat till the fish flakes and the flesh is still opaque. Depending on the thickness of the fish, it could take 15-20 minutes. I usually cover the grill to keep all the heat in and if I'm using a cedar or alder plank, the smokiness really gets into the flesh of the fish.

Serve the salmon with the aioli alongside, or put a dollop of the aioli on each serving.

You will likely have leftovers of the aioli so save it to use as a spread on sandwiches, to mix into tuna salad, to dip French fries or chips in, or as a salad dressing.

Bon Appétit!