

Idiot's Kitchen Recipe – Chili Lime Grilled Salmon

Recipe from www.idiotskitchen.com – Adapted from Gourmet Today



Ingredients:

1 ½ - 2 pounds fresh salmon fillet (skin on)
4 cloves garlic, minced
1 teaspoon salt (or more to taste)
¼ cup fresh lime juice (about 2 limes)
2 Tablespoons olive oil
1 ¾ teaspoons sugar
1 teaspoon chipotle chili powder
Salt & Pepper

Make a garlic paste by mashing together 4 cloves of minced garlic with 1 teaspoon of salt on a cutting board. Use the flat side of a large knife, applying pressure on the top of the blade with your fingers, to scrape the garlic and salt together. Scrape the garlic one direction, gather it back up on the board, and scrape the other direction until you have a paste.

Add the garlic paste to a small bowl with ¼ cup lime juice, 2 Tablespoons olive oil, 1 ¾ teaspoons sugar, 1 teaspoon chipotle chili powder, and some freshly ground black pepper. Whisk to combine.

Place the salmon skin side down on a large baking sheet that has been covered in plastic wrap. If the fish is moist, blot dry with a paper towel. Pour the marinade over the fish and use your fingers to rub the seasonings into the top of the fish. Wrap the fish up in the plastic wrap and let it marinate at room temperature for 15 minutes.

Prepare a medium hot grill and oil the grate. Unwrap the fish and place it skin side down on the grill. Cook over medium heat with the lid closed for 10- 12 minutes or until the fish is cooked through and flakes easily. No need to flip the fish. You can also bake the fish in a 400 degree oven for 10 minutes.

To remove the fish, cut it into portions right on the grill and lift the fish off of the skin with a spatula.

Serves 4