



Creamy Ginger-Lime Salmon Recipe with Sweet Chili Pepper Sauce

Prep time: 30 minutes, Cook time: 16 minutes, Total time: About 45 minutes

This is one of our favorite salmon recipes! The creamy ginger-lime sauce and the sweet chili pepper (sweet and spicy) sauce pair perfectly with our red sockeye salmon. Top with sesame seeds, green onion slices, and add a lime wedge or slice on the side. Then enjoy this flavorful delight!

INGREDIENTS

Salmon

- 1 to 2 pounds of raw sockeye/red salmon whole fillet, skinless, cut into 2-3" wide fillets
- salt and pepper (to sprinkle on salmon before topping with creamy ginger-lime sauce)

Creamy Ginger-Lime Sauce

- 1 Tablespoon Soy Sauce (we use low sodium, gluten-free, but you can use regular soy sauce)
- 2 Tablespoons Coconut Amino Sauce (you could substitute with soy sauce)
- 1 / 2 Cup Mayonnaise
- 2 Tablespoons Lime Juice
- 2 Tablespoons Freshly Grated Ginger Root (or 1 / 2 to 1 teaspoon dried ground ginger)
- 1 / 2 teaspoon Dried Dill Weed
- 1 / 2 teaspoon Black Pepper
- 1 / 4 teaspoon Salt

Sweet Chili Pepper Sauce

- Note: This is a larger batch of sauce than what you'll need for this recipe. You can store the extra sauce in the refrigerator for about one week or several months in the freezer, to use later.
- 1 Cup Water
- 1 Cup Sugar
- 1 / 4 Cup Apple Cider Vinegar (or vinegar of your choice)
- 1 / 4 teaspoon Red Chili Pepper Flakes
- 1 Tablespoon Paprika
- 2 Tablespoons Soy Sauce
- 6 Large Garlic Cloves, Crushed
- To thicken sauce: 3 Tablespoons Cornstarch and 3 Tablespoons Water

Extra toppings

- Sesame Seeds
- Green Onions, chopped at an angle, about ¼ inch slices
- One Lime, cut into slices or wedges

INSTRUCTIONS

- Preheat oven to 350 degrees F.
- Place salmon fillets into a 9x13 casserole dish. Arrange so the fillets are not touching each other. Sprinkle salt and pepper on salmon fillets.
- Sweet Chili Sauce: Place sugar and water into a medium pot. Bring to a boil then simmer. Once the sugar is dissolved, add vinegar, red chili pepper flakes, paprika, soy sauce and crushed garlic. Stir and continue to simmer for 5 minutes. In a separate small bowl, combine cornstarch and water, mixing well. Then while stirring the sauce quickly, slowly add/drizzle the cornstarch and water mixture into the sweet chili sauce. Continue simmering for 4 to 5 minutes, stirring frequently until sauce thickens. Then remove from heat and let sit. You will use this sauce to drizzle on top of the salmon AFTER the salmon is done cooking.
- Creamy Ginger-Lime Sauce: In a medium mixing bowl, combine soy sauce, coconut amino sauce, mayonnaise, lime juice, ginger root, dill weed, pepper and salt. Mix until combined.
- Spoon the creamy ginger lime sauce on top of the salmon fillets. Place in the oven and bake for 16 minutes.
- Remove salmon from oven. Place one (or more!) salmon fillets on your lunch/dinner plate. Drizzle the sweet chili pepper sauce in lines across the fillet. Top with sesame seeds and chopped green onions. Serve with a fresh cut lime slice or wedge – be sure to squeeze some lime juice on top of the salmon. Then enjoy!

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