
Chili Grilled Salmon with Mango Salsa

1½ lbs	Salmon filet, skin on	750 g
2 Tbsp	chili oil (or substitute olive oil plus hot pepper sauce to taste)	25 mL
2 Tbsp	lime juice	25 mL
2 Tbsp	finely chopped cilantro	25 mL
1 Tbsp	grated fresh ginger	15 mL
2	garlic cloves, minced	2
Mango Salsa:		
1	tomato, diced	1
1	mango, peeled and diced	1
¼ cup	chopped green onion	50 mL
2 Tbsp	chopped cilantro	25 mL
1 Tbsp	chili oil mixture (see above)	15 mL

1. Preheat barbecue to medium-high and oil the grill.
2. Mix together all ingredients except salmon in a small bowl
3. Reserve 1Tbsp (15 mL) of the mixture to season the salsa(see below). Smear remaining mixture over the flesh side of the salmon.
4. Sear salmon, flesh side down for 3 minutes, turn over, cover grill and cook another 7-10 minutes until salmon just flakes when pressed with a fork. Alternatively, place salmon on grill skin side down and cook, covered, 10-12 minutes.

Fresh Mango Salsa:

1. Combine just before serving: 1 tomato, mango, green onion, cilantro, and reserved chili oil mixture, and finish with fresh ground pepper to taste.

Preparation time: 5 minutes

Cooking time: 10 minutes

Serves: 4