



Cedar Planked Salmon with Caper Dill Aioli

Yield 6 servings

INGREDIENTS:

Caper Dill Aioli:

3/4 cup mayonnaise
1 clove garlic, minced
1 tsp finely grated lemon rind
1 tbsp lemon juice
1 tbsp finely chopped fresh dill
1 tbsp chopped capers
2 tsp finely minced red onion
Salt & pepper to taste

Cedar Planked Salmon:

2 pounds Atlantic salmon
Lemon Juice
Fresh dill
Salt & Pepper to taste

DIRECTIONS:

Aioli Procedure: Combine all ingredients in a small bowl until well mixed. Cover and chill.

Salmon Procedure: Soak the cedar planks for at least 1 hour in warm water. Cut salmon to 5 ounce portions and marinate with lemon juice, dill, salt & pepper for 1 hour. Preheat an outdoor grill for medium heat. Place the planks on the grate. The boards are ready when they start to smoke and crackle just a little. Place the salmon fillets onto the planks. Cover, and grill for about 15 to 20 minutes. It will continue to cook after you remove it from the grill.

Top salmon with the caper dill aioli and enjoy!

Recipe provided by
Crowne Plaza Chicago O'Hare



Chicago Fire Oven restaurant at
Crowne Plaza Chicago O'Hare