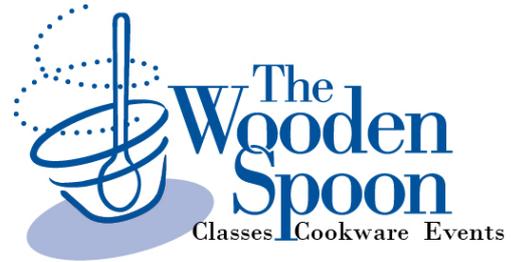


## Stovetop Smoked Salmon

with Dill-Lemon Aioli

Serves 4 to 6



smoking chips  
1-1/2 lb. fresh boneless salmon filet, about 1-inch thick  
juice of 1/2 lime  
2 Tbsp. white wine  
1 Tbsp. mayonnaise  
1/2 tsp. kosher salt  
1/2 tsp. onion powder  
1/2 tsp. garlic powder  
1/2 tsp. lemon pepper  
1/2 tsp. dried oregano  
1/2 tsp. dried dill weed  
1/4 tsp. paprika

Sprinkle smoking chips over the bottom of the smoker. Place drip pan over chips. (Line drip pan with foil for easier clean-up, but make sure the foil is pressed tightly to the pan so you don't disrupt the air-flow of the smoke.) Brush wire grill rack with vegetable oil and place in drip pan. Place fish on rack.

Squeeze lime over salmon. Drizzle with wine. Combine remaining ingredients, brush mixture onto top of fish.

Position smoker over one stovetop burner as evenly as possible. Heat smoker on medium-high and offset lid so it is not tightly closed. When wisps of smoke begin to come through the opening, re-position the lid so it is tightly closed.

Cook 15 to 25 min., depending on the thickness of the fish. The fish should just barely give to the touch, like a medium-cooked steak. Let rest 5 min. before serving with aioli.

## **Dill-Lemon Aioli**

Makes about 1-1/2 cups

2 egg yolks  
1/2 tsp. lemon zest  
1/4 cup lemon juice  
3 garlic cloves, minced  
1-1/2 tsp. chopped fresh parsley  
1 tsp. kosher salt  
3/4 tsp. dried dill weed  
1/4 tsp. Worcestershire sauce  
1/8 tsp. cayenne pepper

3/4 cup olive oil

Place all ingredients, except oil, in a blender. Pulse to combine.

With blender running, very slowly drizzle in olive oil, little by little, until an emulsion forms (the mixture will thicken and become a creamy, white color).

Refrigerate 1 hour prior to serving to allow flavors to combine.