Grilled Salmon

Sauce

1/2 cup mayonnaise

2 Tablespoons olive oil

1 Tablespoon lemon juice

1 garlic clove, minced

1/4 teaspoon kosher salt

pinch cayenne pepper

Salmon

2 pound salmon filet

1 teaspoon salt

1/2 teaspoon pepper

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Stir together sauce ingredients.

Cut salmon into 4 one inch pieces of salmon. Pat dry and refrigerate.

Light charcoal grill and oil grill grates.

Brush salmon with oil, season with salt and pepper and place on grill.

Cook 4-5 minutes with skin side up.

Flip fish over and cook 4-5 minutes longer.

Serve salmon with sauce.