

Curried Aioli

Makes 2 cups

Please see the poached salmon recipe on the previous page.

Ingredients

1 ½ t	Madras Curry –ground
¼ t	Ground Cumin
½ t	Ground Ginger
1 ½ t	Sambal (chili paste)
3 each	Limes –juice and zest (aprox. ¼ C)
2 small	Cloves Garlic
1 ¼ t	Kosher Salt
1 each	Egg Yolk
1 ½ C	Canola Oil

Method

- Put the spices, lime zest, garlic and ¼ teaspoon of salt in the bowl of a small food processor and blend until the garlic turns to mush. Add the egg and blend well.
- With the motor running, slowly add the lime juice and then begin adding the oil in a slow stream. Once it is to the thickness you choose, add the rest of the salt and add more oil or lime as necessary.

Notes

This recipe works great with the salmon and makes a wonderful spread for a salmon sandwich or use as a sauce. It will keep for 1 week in the refrigerator.



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Laura Dewell - June 2006