herbed mayo with seared salmon

NIBBLEDISH CONTRIBUTOR

Ingredients

herbed mayo sauce:

- 1/2 cup mayo
- juice and zest of half a lime
- 1 tbsp finely chopped basil
- 1 tbsp finely chopped cilantro
- 1 tbsp chili powder (or better yet, finely chopped chili)
- 2 tbsp mini cubed celery (or deseeded cucumber would work too)

seared salmon:

- a pretty piece of salmon, preferably somewhere near the belly
- salt and pepper
- 1 tbsp oil
- 1 tbsp butter

Instructions

mix all the ingredients of the herbed mayo sauce and refrigerate until ready to use.

to sear the salmon, salt and pepperize the salmon. heat the oil and butter in a skillet. place the salmon skin side down and fry on medium heat for 2 minutes. turn it over and fry the other side for another 2 minutes. gently flip it back to the skin side and fry for another minute. plate it and serve with herbed mayo sauce on the side or over the salmon.

seen here in the picture with cilantro potato salad. just peel potatoes, boil it, and mix it

with melted butter, EVOO, salt, pepper, and lotsa cilantro.