

# Theme Week:

# Wild Watermelon

## Summer Kick-Off BBQ

*Ginger Salmon with Cucumber Lime Sauce*

### Ingredients:

- 1 tablespoon grated lime zest
- 1/4 cup lime juice
- 2 tablespoons olive oil
- 2 tablespoons rice vinegar or white wine vinegar
- 4 teaspoons sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ground coriander
- 1/2 teaspoon freshly ground pepper
- 1/3 cup chopped fresh cilantro
- 1 tablespoon finely chopped onion
- 2 teaspoons minced fresh gingerroot
- 2 garlic cloves, minced
- 2 medium cucumbers, peeled, seeded and chopped
- **SALMON:**
- 1/3 cup minced fresh gingerroot
- 1 tablespoon lime juice
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 10 salmon fillets (6 ounces each)



### Directions:

- 1. Place the first 13 ingredients in a blender. Cover and process until pureed.**
- 2. In a small bowl, mix ginger, lime juice, oil, salt and pepper. Rub over flesh side of salmon fillets.**
- 3. Lightly oil the grill rack. Place salmon on rack, skin side down. Grill, covered, over medium-high heat 10-12 minutes or until fish just begins to flake easily with a fork. Serve with sauce.**



Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264

San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429-8797

Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959

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