

Cedar Plank Grilled Salmon



Ingredients:

Fresh salmon fillet w/skin
Olive oil
Kosher salt
Fresh ground pepper
Cedar plank, immersed in water for 1 hour

Directions:

- 1) Fire up the grill. I prefer a charcoal grill, while my husband prefers the gas grill. Either option works well for this recipe. For the charcoal grill, place the grate to medium height above the coals. For the gas grill, heat the grill to 400 degrees.
- 2) Remove the cedar plank from the water and place it on a transfer tray (i.e. whatever you'll be using to carry your planked salmon fillet to the grill).
- 3) Lay the salmon fillet skin side down on top of the cedar plank, drizzle with the olive oil and season the salmon with the kosher salt and fresh ground pepper.
- 4) Place the planked salmon on the grill and cook for about 15 minutes or until the edges of the plank are glowing and the salmon 'sizzles' on the board. Take care not to let the board catch on fire so have a squirt bottle or bottle of water nearby to tame the flames.
- 5) To serve, cut the salmon into serving sizes directly on the board. Enjoy!