

Cedar-planked Salmon

<http://butcherblockco.com/blog/cedar-planked-salmon-recipe/>

Recipe courtesy of Kathleen Grodsky



Ingredients:

- Salmon fillets, skin on one side
- Sea Salt
- Granulated Garlic
- Crushed Peppercorns
- Dill seasoning
- Fresh Tarragon leaves
- Cedar planks

Directions

1. Soak cedar planks in a shallow dish, completely submerged for 2 hours. You can soak in water, or I have heard wine or cider works too.
2. Place salmon fillet, skin side down on plank
3. Sprinkle seasonings on top side of salmon
4. Place plank on 350 degree preheated grill. Cover and grill for 15 to 20 minutes. Check after 15 minutes for doneness. My family prefers salmon well cooked and more firm, so we go the full 20 minutes
5. Spray water on any flare ups
6. Remove from grill. Salmon will separate from the skin nicely with a spatula. Garnish with fresh Tarragon.