

Cedar Plank Salmon

Planked salmon is a method of cooking and smoking salmon that has been used for many years. Make sure to use natural red cedar (no preservatives). The salmon is slow cooked, which produces a rich, smoky flavor.

24" x 8" x 1" untreated cedar plank
6 (4 oz) fillets Oregon Troll-Caught Salmon
½ cup extra virgin olive oil
Onion, sliced
Lemon, sliced

Submerge untreated cedar plank in water. Soak 12 hours or overnight.

Preheat an outdoor grill for high heat. Place prepared plank on the grill, and sprinkle with coarse salt. Cover grill and heat the plank for 2-3 minutes until dry. Adjust grill temperature for medium heat.

Rub salmon fillets with olive oil. Arrange on plank. Top salmon with onion and lemon slices, and whatever spices you enjoy on salmon.

Cook salmon, covered 20-30 minutes, or until opaque and easily flakes with a fork