



Cedar Plank Salmon with a Maple Ginger Glaze

This is a wonderful way to grill salmon. Cooking on western red cedar was discovered by the Indians in the Pacific Northwest over 100 years ago. The salmon always stays moist and the glaze and cedar impart a wonderful combination of flavors. Serve the salmon right on the plank in the middle of the table on a heat-proof trivet, leave it smoldering for additional fun. The plank will keep the salmon warm while you serve.

Approximate Number of Servings: 6-8

Ingredients:

One Salmon filet 3-4 lbs. (skin removed)

1 Tasty Timber Grilling Plank

1 bunch whole green onions

1/2 c. maple syrup

1/3 c. dark soy sauce

1 tsp. chopped garlic

1 tsp. chopped ginger



Instructions:

Maple Ginger Glaze: Combine maple syrup, lemon juice, dark soy sauce, chopped ginger, chopped garlic in a sauce pan over med heat, reduce by 1/2. Place the bunch of whole green onions (trimmed) as a bed for the salmon filet on the pre-soaked cedar plank; place salmon on top of the onions. Place plank on a medium high covered gas or charcoal BBQ grill. Baste with the glaze starting after about 10 minutes on the grill, then 2 more times while it cooks. Grill for about 25 minutes or until it reaches 140 degrees internal temp. Remove from grill and baste one more time. Serve the plank right on the table. Try serving the salmon on top of Yukon Gold mustard mash potatoes (add a tbsp of stone ground Dijon mustard to your potatoes when mashing.) Enjoy! More recipes for the Tasty Timber Grilling planks are found at www.tastytimbers.com