

Cedar Plank Salmon



Ingredients

- 3 pounds of salmon fillets with skin on
- 6 tablespoons extra-virgin olive oil
- 4 large garlic cloves, minced
- 1/4 cup fresh dill, minced (or 2 tablespoons dried dill)
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon lemon zest, plus lemon wedges for serving
- Cedar plank (or planks) large enough to hold your fillets

Preparation

1. Soak cedar plank(s) in water for 30 minutes, weighing them down so they don't float.
2. Start charcoal or turn gas burners on high for 10 minutes.
3. Mix olive oil, garlic, dill, salt, pepper, and lemon zest.
4. Score flesh sides of the fillets into serving sized pieces. Cut down to the skin but not through the skin.
5. Rub mixture onto salmon fillets and into scored areas to coat.
6. Place cedar planks onto hot grill grate, close lid, and watch until wood starts to smoke - about 5 minutes. Move planks off of direct heat or turn gas burners to low. Place salmon to hot planks and cook until it flakes easily with a fork (160 degrees on a meat thermometer inserted at the thickest section).
7. Let sit 5 minutes and serve with lemon wedges.

Tips

- You can grill the fillets directly on the grill without the cedar planks if you don't have any. The seasoning still tastes great.
- This is to be cooked in an enclosed outdoor barbeque or grill - not an over or stovetop!
- With thin fillets from landlocked salmon like kokanee or chinooks, the cooking time will be closer to ten minutes.