

Cedar Plank Salmon

Great Alaska Seafood

Signature Seafood Recipe



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Ingredients:

Untreated Cedar Planks
King Salmon fillets, or Coho or
Sockeye Fillets

Olive oil of good quality
Salmon Rub
Herbs

Instructions:

Wood Planks

Soak untreated planks for 30 minutes to 2 hours prior to use in cold water. I suggest completely submerging the Planks by placing a heavy item on top of the Planks in your sink.

Use a Good Quality Olive Oil

Then liberally apply a good quality Virgin Olive Oil to both sides of the fillet. Plan on 3-4 tablespoons per fillet.

Good Salmon Rub Is the Key

Then sprinkle with the rub or seasoning of your choice. For best results use Tim's Wild Alaska Smoked Salmon Rub. Use lots of rub - 2 - 3 tablespoons per 1/2 lb. of fish minimum.

Heat BBQ & Wait 45 Minutes

Then place the fish in a zip lock bag or in a Pyrex dish and let set for 45 minutes.

Now is the time to get your fire nice and hot. When using a gas fired BBQ I suggest getting the temp to 400 - 450 degrees.

After your salmon has been in the rub and olive oil marinade for at least 45 minutes, remove your planks from the water (or cider). Next place the marinated salmon fillet directly on the water soaked cedar plank. Sprinkle with fresh herbs - as many as you like (some ideas are fresh chopped garlic, capers, green onions, dill, thyme, lemon or lime slices, chives, red onions etc.).

Now place the loaded plank directly on the grill and close the cover. If you have the temperature correct, a thick King Salmon fillet will take 10 - 12 minutes, a sockeye or Coho fillet will take 6-7 minutes.

Your plank will start burning on the edges during this cooking process - don't worry, its suppose to. This is all part of the process that will give your salmon a remarkable flavor. Be sure to keep the lid on. The wonderful flavors created from the burning plank will enhance the salmon - but only if you leave it covered during the cooking process.