



EARTHWORKS
LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Cedar Planked Salmon

Ingredients:

1 - untreated Cedar plank (about 16"x8") go to your local lumber or home improvement store and buy a 4',6',or 8' Cedar 1"x8" board and cut into 16" (or so) lengths.

1 - Whole salmon fillet with the skin on (2 1/2 to 3 1/2 lbs.

1/4 cup white wine

finely shredded zest and juice of one lemon

1/3 cup finely chopped fresh dill

1 Tb salt (we use kosher salt)

1 1/2 Tsp freshly ground black pepper

In a container large enough to hold the plank, immerse the plank in water for 1 hour or longer (you'll need to weight it down)

Place the salmon in a zip-lock bag (or a covered baking dish). In a small bowl, mix together white wine, lemon zest, lemon juice, dill, salt and pepper. Put the salmon in the zip, pour in mixture, seal and refrigerate for about 30 minutes.

Build a multi-level fire by leaving about one-third of the charcoal grate free of coals, then banking the charcoal on the other two thirds of the grill in 2 triangular shapes.

When the coals are all grey, take the Cedar plank out of the water, remove the salmon from the marinade and place the skin side down in the middle of the plank.

Place the plank on the indirect side of the grill (not right on top of the coals) and cook the salmon until just opaque at the thickest part, 30 minutes or so. At about 25 minutes start checking the internal temperature (with your instant thermometer) at the thickest part - you are looking for 125 degrees, then take it off the grill and serve warm or at room temperature. (If the Cedar plank isn't too charred, you can put it on trivet or wire rack and serve the salmon right off the plank)

Garnish with lemon wedges, fresh dill sprigs and lemon zest.

Earthworks Grillmeister extraordinaire, Sam Bucas, recommends serving a chilled Sauvignon Blanc or Chardonnay with this impressive grilled statement.