

Cedar Plank Salmon

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Cedar Plank Salmon is a simple delicacy that will wow everyone at the table. The aroma and flavor released by soaked cedar planks lends an earthy and tender flavor to delicate, flaky salmon. Serve with a glass of white wine and a spinach salad for a truly unique and hearty meal.

Ingredients:

- 1 (12 inch) cedar plank
- 2 Tbsp sesame oil
- 3 Tbsp brown sugar
- 1 tsp dried dill weed
- 1 Tbsp sesame seeds
- 3 Tbsp water
- 4 (6 oz) salmon fillets with skin on
- 1 tsp black pepper
- 1 Tbsp soy sauce
- 1 lemon, for garnish

Directions:

1. Soak cedar plank in water for 2-4 hours. Set aside.
2. Preheat oven to 325 degrees F.
3. In small bowl whisk together sesame oil, brown sugar, dill weed, and sesame seeds. Stir in just enough water to make a liquid and season with pepper and soy sauce.
4. In small dish place salmon, skin side down, and pour marinade over it. Let sit for 15 minutes. Place onto cedar plank, skin side down, and brush with remaining marinade.
5. Bake for 30-40 minutes in oven until salmon can be easily flaked with a fork.

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