

Sweet Cedar Plank Salmon

Ingredients

1 cedar plank
2 salmon fillets, skin on if available
Salt & ground black pepper
6 tbsp dijon mustard
6 tbsp brown sugar

Directions

Soak cedar plank in water for at least 30 minutes prior to use to prevent burning. Season both sides of salmon with salt and pepper. Lay the salmon on the plank and spread the mustard over the top and sides. Place brown sugar in a bowl and crumble between your fingers. Sprinkle over the mustard.

Heat grill to medium-high. Place cedar plank in the center of the hot grate, using indirect heat if possible. Cover and grill until cooking through, about 20 minutes or until fish is opaque throughout and flakes easily with a fork.

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