

# Asian Salmon Plank

## Ingredients

2 lbs Salmon Fillet  
Wood Planks (for salmon to lay flat)  
1 bunch Green Onions, trimmed & sliced lengthwise  
3 tbsp Maple Syrup  
2 tsp Ginger Root\*  
2 tsp Lime Juice  
2 tsp Soy Sauce  
1 1/2 tsp minced Garlic

## Directions

Soak wood plank in water 30 minutes to 2 hours. Pat wood plank dry and spray with non-stick spray or lightly oil one side. Place green onions on plank; top with Salmon.

Blend remaining ingredients; rub onto salmon fillet. Let the salmon rest 5 minutes before cooking.

Heat grill to medium-high heat. Place the planked salmon on the grill using indirect heat. Reduce heat to medium and cook in covered grill 10 to 15 minutes. Cook just until salmon is opaque throughout and flakes easily with fork.

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Reading, PA

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