

CEDAR PLANKED
SALMON

Recipe by Wendy Freeman-More

PAIR WITH:
"POSEIDON VINEYARD"
PINOT NOIR

INGREDIENTS

- 3 (12 inch) untreated cedar planks
- 1/3 cup soy sauce
- 1/3 cup vegetable oil
- 1 1/2 tablespoons rice vinegar
- 1 teaspoon sesame oil
- 1/4 cup chopped green onions
- 1 tablespoon grated fresh ginger
- 1 teaspoon minced garlic
- 2 (2 pound) salmon fillets, skin removed



PREPERATION

STEP 1

- Soak cedar planks for at least 1 hour in warm water. Soak longer if you have time.

STEP 2

- Stir soy sauce, vegetable oil, rice vinegar, sesame oil, green onions, ginger, and garlic together in a shallow dish.

STEP 3

- Place salmon fillets in soy mixture and turn to coat. Cover and marinate for at least 15 minutes, or up to 1 hour refrigerated.

STEP 4

- Preheat an outdoor grill for medium heat. Place planks on the grill grate. Heat planks until they start to smoke and crackle just a little.

STEP 5

- Remove salmon from marinade and place on planks; discard marinade.

STEP 6

- Close grill cover. Grill salmon until it flakes easily with a fork, about 20 minutes; salmon will continue to cook after you remove it from the grill.