

Cedar Plank Salmon

Serves
4

INGREDIENTS

- + 1 lb of salmon (skin on)
- + 1 tbsp olive oil
- + 1 tsp dried thyme
- + ½ tsp paprika
- + ½ tsp garlic powder
- + 1 tsp ground black pepper
- + 1 tsp kosher salt
- + 1 cedar plank

DIRECTIONS

- 1 Soak cedar plank in water for at least 1 hr.
- 2 Mix all seasoning ingredients together to create a rub.
- 3 Pat salmon dry and cut 3 slits on the diagonal.
- 4 Coat salmon in olive oil.
- 5 Sprinkle rub all over salmon and inside the slits (except the skin side).
- 6 Let seasoned salmon sit for 30 minutes in fridge to absorb the rub.
- 7 Preheat grill to 450°F.
- 8 Place salmon skin side down on the cedar plank
- 9 Place cedar planks with salmon on the pre-heated grill and cook for 8-12 minutes depending on thickness of salmon.
- 10 Enjoy with some grilled asparagus or side salad.