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.
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.