

WASHINGTON

Cedar plank-grilled Salmon with Garlic, Lemon and Dill



INGREDIENTS:

- 1 (3 pound) whole fillet of salmon, skin on, scored (up to but not through the skin) into serving pieces
- 6 TBSP extra-virgin olive oil
- 4 large cloves garlic, minced
- ¼ cup minced fresh dill
- 2 tsp salt
- 1 tsp ground black pepper
- 1 tsp lemon zest, plus lemon wedges for serving
- Untreated cedar plank or planks, each about 5-7 inches wide and 16-20 inches long (available at hardware stores)
- Extra-virgin olive oil for oiling the cedar planks

DIRECTIONS:

1. Soak an untreated cedar plank (or planks) large enough to hold a side of salmon in water, weighting it with something heavy, like a brick, so it stays submerged, 30 minutes to 24 hours.
2. When ready to grill, either build a charcoal fire in half the grill or turn grill burners on high for 10 minutes. Meanwhile, mix oil, garlic, dill, salt, pepper, and lemon zest; rub over salmon and into scored areas to coat.
3. Place soaked cedar on hot grill grate, close lid, and watch until wood starts to smoke, about 5 minutes.
4. Immediately brush the heated surface of plank with olive oil, then lay the salmon fillets on the oiled surface, move salmon off direct charcoal heat or turn burners to low, and cook covered until salmon is just opaque throughout (130 degrees F/ 65degrees C on a meat thermometer inserted in thickest section of fish), 20 to 25 minutes or longer, depending on thickness and grill temperature. Let sit 5 minutes. Serve with lemon wedges.

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