



GRILLED CEDAR PLANK SALMON

The Russian River Valley Original

INGREDIENTS:

- 1 cedar plank (6 by 14 inches)
- 2 salmon fillets (1 1/2 pounds total)
- Salt and freshly ground black pepper
- 6 tablespoons Dijon mustard
- 6 tablespoons brown sugar

DIRECTIONS:

Soak cedar plank in salted water for 2 hours, then drain. Remove any remaining bones. Rinse the salmon under cold running water and pat dry with paper towels. Generously season the salmon with salt and pepper on both sides. Lay the salmon skin-side down and carefully spread the mustard over the top and sides. Place the brown sugar in a bowl and crumble between your fingers, then rub over the mustard.

Set grill for indirect grilling and heat to medium-high. Place the cedar plank in the center of the hot grate, away from the heat. Cover the grill and cook until cooked through, around 20 to 30 minutes. The internal temperature should read 130 degrees F. Transfer the salmon and plank to a platter and serve right off the plank. Check the plank occasionally. If the edges start to catch fire, mist with water, or move the plank to a cooler part of the grill.

