

Cedar Plank Salmon

Makes 4 servings.



Pairings

Cedar flavors allow well-oaked Chardonnays to strut. Also, lighter-bodied Cabernet can enhance this dish. At warm outdoor evenings, certainly a good, fruity Oregon Pinot Noir can be a perfect match.

Ingredients

Variation 1:

8 oz. Salut! Wine Co. Artichoke Dip

4 Salmon fillet pieces

Variation 2:

Skinny-Linny O'Hana Marinade (any flavor)

Preparation

Variation 1

1. Lightly season the salmon with salt and pepper and set the pieces on a soaked cedar plank.
2. Brush the salmon generously with the artichoke dip.
3. Continue with instruction #4 below.

Variation 2

1. Place salmon fillets in a large Ziploc bag.
2. Pour enough marinade over salmon to cover. Seal bag and marinate in the refrigerator 1 hour or overnight.
3. Place fillets on soaked cedar plank.
4. Barbeque the salmon for approximately 10 minutes or until the fish has "milked".
5. Make sure to leave the lid on your BBQ down, only lift to check the salmon for doneness. This will allow the salmon to smoke and helps prevent the board from catching on fire.
6. Serve & Enjoy!

Note: Purchase cedar plank fence boards (6-8" w) at any hardware store. Make sure your planks are untreated. Cut your plank the length required to hold your salmon, making sure that the board will fit onto your grill. Soak your board a minimum of 30 minutes in a sink or bucket of water.

Salut! WINE Co.

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