

# Cedar-Plank Salmon with Brown Sugar & Mustard Glaze

Soak planks in cold water for 1-2 hours

Recipe Summary 1 hour 30 minutes

Yield 8 servings

3 TBLSP light Brown Sugar

1TBLSP honey

2TBLSP Butter 1/4cup Dijon Mustard

2TBLSP soy sauce

2TBLSP olive oil

1TBLSP finely grated Ginger

Vegetable oil

Salt & Pepper

8 salmon Fillets

In a small saute pan over medium heat-melt brown sugar,honey and butter.

Remove from heat & whisk in the mustard,soy sauce,olive oil and ginger-Let cool

Preheat grill to medium heat

Coat salmon ( skin side)with vegetable oil & season with Salt & Pepper

Place salmon skin side down on plank

Coat flesh of salmon fillets with the brown sugar mixture.

Grill for 6-8 minutes to medium doneness.

Turn Barbecue off & keep lid closed for 5 minutes,'

Fish should now feel firm to the touch & a knife inserted into the thickest part and held for 10 seconds should be warm.

If not then close lid & let rest another 5 minutes.

Watch plank carefully if it catches fire-spray with water & reduce heat to medium low.