

**ALDER PLANKED BRINED SALMON**  
**WITH CREAMY DILL-CHIVE SAUCE**  
Serves 4

This simple yet classic recipe begins with brine to firm and flavor the fish before it's smoked. Make extra for leftovers as the smoky flavors mature beautifully overnight after the salmon has cooled and it's excellent served cold. Try brining other high fat fish such as trout, halibut, bluefish or tuna for equally delicious results.

2 pounds salmon fillet, whole or cut into 4 servings

**BRINE:**

- 1 cups water
- 1 cup brown sugar
- \_ cup kosher salt, or other coarse, non-iodized salt

**CREAMY DILL-CHIVE SAUCE:**

- 1-\_ cups light sour cream or plain low-fat yogurt
  - 3 tablespoons shallots, minced
  - 1 teaspoon fresh garlic, minced
  - 2 tablespoons fresh dill, finely chopped
  - 2 tablespoons fresh chives, finely chopped
  - \_ teaspoon freshly ground black pepper
  - pinch salt
- Optional: 3 or more tablespoons cold water

In medium bowl, combine brine ingredients and stir until salt dissolves. Set aside.

Remove any pin bones from salmon. Place fish, skin side up, in a shallow, rectangular glass or stainless steel marinating dish. Pour brine over fish to completely cover. Refrigerate 2 to 3 hours.

Remove salmon from brine; rinse and pat dry with paper towels. Prepare plank according to instructions. Place salmon on the plank in the barbecue, close the lid, and cook to an internal temperature of 125°F or approximately 15 to 18 minutes. The salmon will be properly cooked when it takes on a bronzed finish from salmon fat rising to the surface and its center is a light red when probed with a fork. Note that the salmon will naturally continue cooking on the plank when it's removed from the grill, so remove it sooner that you might than when cooking fish in the oven.

To prepare Dill-Chive Sauce, combine all ingredients in small bowl and blend thoroughly. If desired, thin sauce with cold water. Cover sauce and refrigerate until ready to serve.