

CEDAR PLANKED SALMON

WITH SOY GINGER GLAZE

Serves 4

2 pounds salmon fillet, whole or cut into 4 servings

SOY-GINGER GLAZE

2 tablespoons vegetable oil
2 tablespoon soy sauce
1 tablespoons Chardonnay, Bourbon **or** whiskey
2 teaspoon fresh ginger, minced
2 tablespoon brown sugar
1 tablespoon lemon juice, reserved
Freshly ground pepper to taste

In medium bowl, combine all ingredients except salmon and lemon juice, and blend thoroughly. Set aside.

Inspect and remove any pin bones from salmon. Brush salmon with soy ginger glaze. Season with freshly ground black pepper and salt. Reserve remaining glaze. Set fish aside while barbecue heats to medium hot or about 400°F.

Place plank on barbecue and close lid. Allow plank to come to a smoke. When ready, carefully raise lid, arrange salmon on plank and close lid. Hot smoke fish for 8 to 10 minutes or until done.

For glaze, transfer remaining sauce to a small saucepan and gently simmer over medium heat until reduced by half. Remove from heat and stir in lemon juice. Brush or drizzle glaze onto salmon just before serving.

GRILL-FAST RECIPE

Butter	Melt butter in small pan. Place salmon on hot plank. Drizzle
Brown Sugar	butter and lemon juice over fish and sprinkle with brown
Lemon Juice	sugar. Season with salt and pepper. Hot-smoke on plank
Salt & Pepper	8 to 10 minutes or until done.