Grilled Cedar Plank Salmon

Grilled salmon fillet on a cedar plank for amazing flavor!

Yield:

Varies, but approx. 4-6 servings

Ingredients:

One (2-3 pounds) salmon fillet*
Lemon juice
Liquid smoke flavoring
Black pepper
Salt
Garlic (dry, granulated)
Paprika
2 tablespoons melted butter

1 large cedar plank** for grilling, soaked in water for 30+ minutes

Instructions:

1. Preheat gas grill on high, or prepare charcoal grill.

2. Rinse salmon fillet and pat dry. Place salmon skin-side down on a clean counter or tray. Sprinkle lemon juice and liquid smoke flavoring over the top. Sprinkle a layer of black pepper, salt, and granulated garlic over the salmon. Then, a light sprinkling of paprika. Drizzle melted butter over top.

3. Reduce grill heat to medium. Place the soaked cedar plank on the grill and close the lid for 3-4 minutes, until it starts to smoke. Place salmon fillet, skin-side-down, on the cedar plank. Grill with lid closed for 20-25 minutes, until salmon flaked in the thickest part or and internal temperature of 145 degrees.

Serve hot! We like to eat grilled salmon with hot cooked rice and/or roasted vegetables (like broccoli and cauliflower).

This recipe is from Tammy’s Recipes.