



CEDAR-PLANKED SALMON

WITH APPLE-TARRAGON SALAD

IDEAL
GRILL: 

SMOKE INTENSITY: moderate

PREP TIME: 30 minutes

COOKING TIME: 15 to 20 minutes

SPECIAL EQUIPMENT: 1 untreated cedar plank, 12 to 15 inches long and about 7 inches wide and ½ to ¾ inch thick, soaked in water for at least 1 hour

SERVES: 4



SALAD

- 2 tablespoons sour cream
- 2 tablespoons fresh lemon juice
- ¼ teaspoon granulated sugar
- 2 Granny Smith apples, about 12 ounces total, cut into ¼-inch dice
- 1 tablespoon minced fresh tarragon leaves
- Kosher salt
- Ground black pepper

GLAZE

- ¾ cup unsweetened apple juice
- 1 tablespoon whole-grain mustard

RUB

- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- ½ teaspoon granulated sugar

- 1 salmon fillet (with skin), about 1½ pounds, pin bones removed
- 2 tablespoons minced fresh tarragon leaves
- 1 tablespoon minced scallion (white and light green parts only)

 *If at any point you see a lot of smoke pouring out of the grill, move the plank temporarily over indirect heat.*

- 1 In a medium, nonreactive bowl whisk the sour cream, lemon juice, and sugar. Add the apples and tarragon and toss to coat. Season with salt and pepper. Cover and refrigerate until ready to serve.
- 2 In a small saucepan over high heat, boil the apple juice until it is reduced to 3 tablespoons, 12 to 15 minutes. Remove from the heat and stir in the mustard. Pour the glaze into a small bowl and let cool.
- 3 Prepare a two-zone fire for medium heat (350° to 450°F).
- 4 In a small bowl combine the rub ingredients. Cut the salmon fillet in half lengthwise and then crosswise to make four individual portions, cutting right down to the skin but not through it. Season the flesh side of the fillet evenly with the tarragon and scallion and then the rub.
- 5 Brush the cooking grate clean. Place the soaked plank on the cooking grate over **DIRECT MEDIUM HEAT** and close the lid. After 5 to 10 minutes, when the plank begins to smoke and char, turn the plank over. Place the fillet on the plank and cook over **DIRECT MEDIUM HEAT**, with the lid closed, until lightly browned on the surface and cooked to your desired doneness, 15 to 20 minutes for medium rare, brushing with the glaze after the first 10 minutes of cooking time. (The cooking time will vary according to the thickness of the fillet.) Using sturdy tongs, carefully transfer the fillet on the plank to a heatproof surface.
- 6 Slide a spatula between the skin and flesh and transfer individual portions of the salmon to serving plates. Serve warm or at room temperature with the salad.

SEAFOOD

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