



45°N
63°W

CEDAR PLANK HOT SMOKED SALMON

INGREDIENTS:

- 1 large fillet of salmon with skin on
- 4 cloves garlic, smashed
- 1 large shallot
- 6 sprigs thyme
- ½ cup olive oil
- 2 lemons, zested
- Salt and pepper, to taste
- 1 cedar plank

INSTRUCTIONS:

In a large container, mix olive oil, garlic, shallots, lemon zest, thyme, salt, and pepper. Gently place your salmon in the marinade and allow to sit in the fridge for no less than 45 minutes and up to 24 hours.

Soak your cedar board in cold water - this will stop it from burning and keep any undesirable flavours away.

On a BBQ at 400°F or over hot coals, place the fish skin side down on the cedar plank. This works best with indirect heat. Cook until tender and flaky, about 15 minutes.

Recipe provided by Andy Hay, Masterchef Canada.