



Recipe by
Chef Joe Thomas

Spiced Cedar Plank Salmon with Maple Bourbon Glaze

Served with Roasted Brussel Sprouts with
Trigs Smokehouse Bacon

Ingredients

- 1 cedar plank (soaked overnight or at least 1 hour)
- ½ lb. salmon, skin on
- ¼- ½ tsp chili pepper or cayenne
- 1/2 tsp onion powder
- ½ tsp garlic powder
- 2 tsps. smoked paprika
- 1 tsp salt
- ½ tsp of cracked black pepper
- Chopped chives for garnishing
- Lemon slices for garnishing

Maple Bourbon Glaze

- 6 tablespoons bourbon
- ¾ cup pure maple syrup
- 1 tablespoon soy sauce
- approx. 1 tablespoon dijon mustard

Directions:

1. Plank: Make sure that the plank has soaked for at least 1 hour and up to 24 or according to package recommendations.
2. Season/rub the salmon with salt, pepper and granulated onion, garlic, chili powder and paprika mix. Let the salmon sit for 10 minutes at room temperature, until the rub is moistened.
3. In the meantime, make the glaze: Combine the whiskey, maple, Dijon, and soy in a small saucepan, bring the mixture to a low boil and reduce by about half. You should have a thick syrup that coats the back of a spoon, approximately 10 minutes.
4. Preheat the grill on medium high heat for 5-10 minutes. Rinse the plank and place it on the cooking grate. Cover the grill and heat the plank for 4-5 minutes or until it starts to throw off a bit of smoke and crackles lightly.
5. Reduce the heat to medium low. Carefully place the salmon, skin side down, on the plank. Cover the grill and cook for 15-20 min, or until it's cooked and flakes, or to your desired doneness, brushing with glaze every 5 minutes or so.
6. Remove from the grill. Slide a thin spatula between the skin and flesh to easily separate fish from the skin. Serve immediately garnished with chopped chives and lemon.

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Wine Pairing:
2017 Roth , Russian River, Sonoma County, California

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