

Cedar Planked Salmon with Smoked Alderwood Sea Salt

Serves 4

- 1 cedar plank, about 6" x 14"
- 4 salmon filets, about 6 ounces each
- 1 tablespoon vegetable
- 1 ½ teaspoons smoked alderwood sea salt (from *The True Olive Connection* in Santa Cruz)
- freshly ground black pepper

Soak the cedar plank in water for about 1 hour. Drain – but do not dry! Set the grill for indirect grilling and heat to medium-high heat.



Pat dry the salmon filets and lie on the cedar plank, skin side down. Rub with the vegetable oil and season with the alderwood salt and black pepper. Place the plank in the center of the hot grate, away from the heat. Cover the grill and cook for about 15-20 minutes, until the salmon is cooked through and is flaking, or internal temperature reads 135°.

Transfer the salmon and plank to a platter and serve right off the plank. Note: Don't be alarmed if the edges of the plank are slightly burnt.

Variations: For a super alderwood flavor, use an alderwood plank instead of cedar. Substitute pork chops for the salmon.

Wine Pairing – Villa del Monte 2008 or 2009 Merlot Carneros Moon Vineyard