

Cedar Plank Salmon

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

Cedar plank salmon in the oven is easy with this recipe It can even be cooked on the grill Garnish with lemon wedges

Ingredients

- - 3 tablespoons brown sugar - 2 tablespoons sesame oil - 1 tablespoon sesame seeds - 1 teaspoon dried dill weed - 3 tablespoons water
- or as needed - 1 tablespoon soy sauce (Optional) - 1 teaspoon freshly ground black pepper (Optional) - 4 (6 ounce) salmon fillets
- with skin - 1 12-inch untreated cedar plank
- soaked in water for 2 hours

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Combine brown sugar
2. sesame oil
3. sesame seeds
4. and dill in a small bowl. Mix in water
5. a little at a time
6. adding just enough to make the mixture liquid. Stir in soy sauce and pepper. Place salmon fillets
7. skin-side down
8. onto the soaked cedar plank. Spoon sugar mixture evenly over fillets to fully coat. Place cedar plank directly on a rack in the preheated oven; bake until fish flakes easily with a fork
9. 30 to 40 minutes. To Grill: Preheat an outdoor grill to medium heat. Follow Steps 2 and 3 above. Place plank and salmon on the preheated grill. Close the lid and cook until fish flakes easily with a fork
10. about 25 minutes. Recipe Tip The cedar plank should be soaked in water for at least 2 hours
11. but it can be soaked for up to 12 hours.