

Cedar Planked Salmon with Maple Ginger Glaze

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 40 minutes

Step 1: Preparing the Glaze

- 1 cup of maple syrup
- 3 Tb of minced fresh ginger root
- 2 large garlic cloves minced
- 4 Tb of lemon juice

in a small sauce pan simmer all the ingredient's on a medium-low heat for about 30 minutes until reduced by about 2/3 .

Step 2: Making the Salmon

- 4 green onions
- 2 1/2 pound of center cut salmon fillet with skin
- untreated cedar plank (about 17 by 10 1/2 inches)
- olive oil
- salt and pepper

Preheat the oven to 350F.

Rub the cedar plank with olive oil then place it in the preheated oven for 15 minutes.

While the cedar is heating chop the green onions with an angel into 1 inch pieces .

Season the salmon on both sides with salt and pepper . Take the cedar out of the oven and spread the green onions on then put the salmon skin side down on the green onions . Brush the maple glaze onto the salmon then put the cedar back to the oven for about 25 minutes or until the salmon is done for your liking .

Step 3: Serving

Cut the salmon into three pieces, you can then serve it in a plate or even on top of the cedar.

Top the salmon before serving with more maple glaze .