



cara price

PLANK GRILLED SALMON WITH PINEAPPLE SALSA

INGREDIENTS

- 2 pounds wild salmon with skin on
- 2 tablespoons lemon juice
- 1 tablespoon dijon mustard
- 1 tablespoon honey
- 1" piece of ginger, peeled & chopped very fine
- 1 teaspoon salt
- 1/2 teaspoon pepper
- zest of 1 lemon
- 1 large cedar plank
- 1 recipe of pineapple salsa

DIRECTIONS

preheat outdoor grill

{make sure to soak the cedar plank in water for 1 hour before grilling}

whisk together lemon juice, dijon mustard, honey, ginger, salt, pepper & lemon zest in a small bowl. rub the lemon mixture all over the flesh of the salmon.

place the salmon on the wet cedar plank & put the plank on the grill, over indirect heat, for 10-25 minutes. cooking time will depend on how well done you like your salmon, but about 15-18 should give you a nice medium+.

once fish is done, serve immediately with pineapple salsa.