



Cedar plank salmon delivers a smoky, woodsy flavor that elevates every bite of this simple, elegant dish.

Cedar Plank Salmon

Ingredients:

- ½ Cup Apple Cider Vinegar
- ½ Cup Brown Sugar
- 3 TBS Dijon Mustard
- 1 tsp Salt
- ½ tsp Chopped Dill

Yields enough for 3-4 pounds of salmon

Instructions:

- Thoroughly mix all ingredients together.
- Marinate salmon for 2-24 hours.
- Place salmon skin side down on a soaked cedar plank.
- Place on medium hot, preheated grill until done. About 15-20 minutes.
- Lemon wedges or dill sauce for garnish

Serve your cedar plank salmon alongside fresh grilled asparagus, a light arugula salad with lemon vinaigrette, and a side of wild rice pilaf for a well-rounded, flavorful meal.