



Cedar-Planked Salmon with Hoisin-Mustard Glaze

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves 6-8 people

Ready in 60 minutes

Fresh Seafood



1 large Salmon fillet

Ingredients

1 tbsp Hoisin sauce
1 tbsp Dijon mustard
1 tbsp fresh lemon juice
1 tbsp unsalted butter, melted
½ tsp. dark sesame oil
½ tsp kosher salt
¼ tsp freshly ground black pepper
1 cup untreated cedar plank, approx. 16x8 inches

Instructions

1. Weigh down cedar plank and soak in water for at least an hour, preferably longer. Prepare charcoal for medium heat.
2. Mix Hoisin sauce, mustard, lemon juice, butter and sesame oil in bowl for glaze.
3. Place salmon, skin-side down, on cutting board and remove any pin bones. Cut

salmon in half lengthwise but do not cut through skin. Then cut crosswise to make 6-8 servings, but not through the skin.

4. Brush glaze evenly over salmon and in between servings. Season with salt and pepper.
5. Place soaked plank over direct medium heat and close lid. After a few minutes, when plank crackles and smoke starts to escape, place salmon, skin down, in centre of plank. Close lid and let salmon cook until lightly browned, approx. 15-20 minutes. When salmon is cooked, carefully remove plank and serve.