

Planked Alaska Salmon with Sunny Chipotle Rub



Preparation Time: 15 minutes

Cook Time: 15 minutes

Servings: 4 to 6

Ingredients:

2 to 3 Tablespoons white vinegar

1-1/2 pounds Alaska Salmon fillets or steaks

2 Tablespoons packed brown sugar

2 Tablespoons fresh chopped garlic

1 Tablespoon chopped Chipotle chiles*

Description:

Soak wood plank in water 30 minutes to 2 hours.

Sprinkle vinegar onto Alaska Salmon (1 teaspoon per individual portion or 2 tablespoons per salmon side). Blend remaining ingredients.

Pat wood plank with paper towels and spray-coat or lightly oil one side. Lay salmon on coated side of plank; spread 1 to 2 teaspoons rub mixture onto each salmon portion (not skin) or apply all of the rub to salmon side. Let the salmon rest 5 minutes before cooking.

Heat grill to medium-high heat. Grill salmon using indirect heat (not directly over heat) in covered grill for 10 to 15 minutes. Cook just until salmon is opaque throughout.

*Canned chiles in adobo sauce. Remove seeds, if desired, to reduce heat.

Chef's Tip: This recipe works great whether you use a plank or cook straight on the grill. Or, bake at 400°F (6 to 7 inches from heat source) for 10 to 15 minutes.