

Planked Alaska Salmon with Mediterranean Medley



Preparation Time: 15 minutes

Cook Time: 15 minutes

Servings: 4 to 6

Ingredients:

2 Tablespoons chopped chives

2 Tablespoons chopped fresh tarragon

2 Tablespoons chopped fresh thyme

2 Tablespoons of one of the following: fresh marjoram, Thai basil, basil, or oregano

1-1/2 pounds Alaska Salmon fillets or steaks

1/2 lemon

Seasoned salt and fresh ground pepper, to taste

Description:

Soak wood plank in water 30 minutes to 2 hours. Blend herbs.

Pat wood plank with paper towels and spray-coat or lightly oil one side. Lay Alaska Salmon on coated side of plank. Squeeze lemon juice on salmon; season liberally with salt and pepper. Pat/rub 1 to 2 tablespoons herb blend on each salmon portion or all onto 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.

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.