

# cedar plank salmon with spicy citrus glaze

RECIPE COURTESY OF MEGAN MITCHELL

## INGREDIENTS:

- 3 lemons
- 1 navel orange
- 1/2 cup apricot marmalade
- 2 tablespoons garlic chili sauce, such as sambal oelek
- 1/4 teaspoon saffron
- Kosher salt
- Freshly cracked black pepper
- 1 2-pound side of salmon, cut in half to fit on the cedar planks (see Cook's Note)
- 2-3 green onions, thinly sliced on the diagonal

## ACTIVE TIME:

35 minutes

## TOTAL TIME:

1 hour 20 minutes (including soak time)

## EASE OF PREPARATION:

Easy

## YIELD:

4 servings

## SPECIAL EQUIPMENT:

2 cedar grilling planks

## INSTRUCTIONS

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1. Soak 2 cedar grilling planks in water at least 1 hour and up to 4 hours before grilling.
2. In a small saucepan, combine the zest and juice of 1 lemon, the zest and juice of the orange, the marmalade, chili sauce, saffron, and a large pinch of salt and pepper. Bring to a simmer over medium to medium-low heat. Adjust the heat and simmer until thickened, about 10 minutes, stirring often and adjusting the heat so the mixture just simmers. Remove from the heat and let cool (it will thicken more as it cools).
3. Cut the remaining 2 lemons in half.
4. Preheat your grill on medium-high heat, about 450°F. Clean the grill grates.
5. Remove the planks from the water and place on a large sheet pan for easy handling. Place 1 piece of salmon on each plank, skin side down. Liberally season with salt and pepper.
6. Place on the grill, close the lid, and cook to your preferred doneness, 15 to 17 minutes for medium, depending on the thickness of the fillet. The flesh should easily flake with a fork.
7. Remove the salmon from the grill and let rest while you grill the citrus. Turn 1 side of the grill up to high or bank the coals to one side if using a gas grill. Place the lemon halves cut side down on the grates. Grill until charred, 2 to 3 minutes.
8. Pour the glaze equally over both fillets and top with a sprinkle of green onions. Serve on the planks with the grilled lemons on the side for squeezing.

**COOK'S NOTE:** *This cedar plank method also works for swordfish, shrimp, or chicken; just adjust the cooking time as necessary.*