

Hey Mike,

I am in charge of cooking some salmon this weekend for Alicia's family and I wanted to try to make the cedar plank salmon that we had at your house. I think you said it was just lemon juice, olive oil, salt, and pepper on the salmon before putting it on the soaked cedar plank and grilling it. Was that right?

Do you marinate the salmon in the lemon juice and olive oil or just brush it on right before grilling? Also, how long do you grill it for? Do you test it by temperature, look, feel, etc?

Thanks a lot. Your salmon was amazing, and I'm not a big fish lover.

-Nate

<mwinnowski@gmail.com> wrote:

The recipe is right, there is no marination, just pre-grill application. I usually grill it for at least 20 minutes, and rarely more than 30 - depends on the grill temp. I judge by color (it gets a bit more opaque than raw salmon) and ultimately by tasting a sample. There is a bit of a range between underdone and tragically overdone, so it's fairly stress-free. Probably 25 minutes will be just about right. You want to keep the smoke in the grill as much as possible, so obviously you need a covered grill. Part of the cooking is done by steam escaping from the board, so you don't really need to worry too much about how close to the flame/coals the wood is. You should try to keep the salmon away from the very edge of the board, though, or else it will char around the edges. Good luck!