INGREDIENTS

- 1 (2 lb.) boneless, skin-on salmon fillet
- 1 tablespoon grated lemon zest
- 2 teaspoons fresh thyme, chopped
- 1/2 teaspoon granulated sugar
- Salt and pepper, to taste
- 2 tablespoons extra-virgin olive oil
- 1 untreated cedar plank (15×7-inch)

Horseradish-Chive Sauce:

- 1/2 cup crème fraîche (or sour cream)
- 3 tablespoons fresh chives, minced
- 1 and 1/2 tablespoons prepared horseradish
- Salt and pepper, to taste

METHOD

Prep the cedar plank

Fully submerge and soak the cedar plank in a pan of water for at least one hour (you can use bowls or cups to keep it submerged). This prevents it from catching on fire and helps create a smoking effect.

Salmon

In a small bowl, combine the lemon zest, thyme, sugar, salt and pepper, mixing well with a fork.

Generously brush both sides of the salmon with olive oil. Place the salmon fillet skin side down onto the cedar plank. Using your fingers, crush the lemon mixture between your fingers to evenly distribute the lemon zest, and then rub the mixture onto the top of the salmon. Set aside.

Meanwhile, prepare your gas grill by setting all the burners to high heat. Let it remain this way until you are just ready to grill the salmon. Turn off all but one of the burners, and place the cedar plank over the cooler part of the grill, making sure to place the thickest part of the salmon fillet closest to the heat source. Cover the grill and cook the salmon until completely cooked through and it easily flakes with a fork (a meat thermometer should read 135 degrees), about 20-35 minutes, depending on your grill heat. Remove the plank carefully from the grill and let rest for 5-10 minutes before serving in individual portions.

Horseradish-Chive Sauce

Combine all the ingredients in a small bowl, and season to taste with salt and pepper. Refrigerate until time to serve.
Cedar-Planked Salmon with Horseradish-Chive Sauce

**INGREDIENTS**

- 1 (2 lb.) boneless, skin-on salmon fillet
- 1 tablespoon grated lemon zest
- 2 teaspoons fresh thyme, chopped
- 1/2 teaspoon granulated sugar
- Salt and pepper, to taste
- 2 tablespoons extra-virgin olive oil
- 1 untreated cedar plank (15×7)

**Horseradish-Chive Sauce**:

- 1/2 cup crème fraîche (or sour cream)
- 3 tablespoons fresh chives, minced
- 1 and 1/2 tablespoons prepared horseradish
- Salt and pepper, to taste

**Prep the cedar plank**

Fully submerge and soak the cedar plank in a pan of water for at least one hour (you can use bowls or cups to keep it submerged). This prevents it from catching on fire and helps create a smoking effect.

---

... Cedar-Planked Salmon with Horseradish-Chive Sauce

**Salmon** - In a small bowl, combine the lemon zest, thyme, sugar, salt and pepper, mixing well with a fork. Generously brush both sides of the salmon with olive oil. Place the salmon fillet skin side down onto the cedar plank. Using your fingers, crush the lemon mixture between your fingers to evenly distribute the lemon zest, and then rub the mixture onto the top of the salmon. Set aside. Meanwhile, prepare your gas grill by setting all the burners to high heat. Let it remain this way until you are just ready to grill the salmon. Turn off all but one of the burners, and place the cedar plank over the cooler part of the grill, making sure to place the thickest part of the salmon fillet closest to the heat source. Cover the grill and cook the salmon until completely cooked through and it easily flakes with a fork (a meat thermometer should read 135 degrees), about 20-35 minutes, depending on your grill heat. Remove the plank carefully from the grill and let rest for 5-10 minutes before serving in individual portions.

**Horseradish-Chive Sauce** - Combine all the ingredients in a small bowl, and season to taste with salt and pepper. Refrigerate until time to serve.

Prep the cedar plank - Fully submerge and soak the cedar plank in a pan of water for at least one hour (you can use bowls or cups to keep it submerged). This prevents it from catching on fire and helps create a smoking effect.

Salmon - In a small bowl, combine the lemon zest, thyme, sugar, salt and pepper, mixing well with a fork.

Generously brush both sides of the salmon with olive oil. Place the salmon fillet skin side down onto the cedar plank. Using your fingers, crush the lemon mixture between your fingers to evenly distribute the lemon zest, and then rub the mixture onto the top of the salmon. Set aside. Meanwhile, prepare your gas grill by setting all the burners to high heat. Let it remain this way until you are just ready to grill the salmon. Turn off all but one of the burners, and place the cedar plank over the cooler part of the grill, making sure to place the thickest part of the salmon fillet closest to the heat source. Cover the grill and cook the salmon until completely cooked through and it easily flakes with a fork (a meat thermometer should read 135 degrees), about 20-35 minutes, depending on your grill heat. Remove the plank carefully from the grill and let rest for 5-10 minutes before serving in individual portions.

Horseradish-Chive Sauce - Combine all the ingredients in a small bowl, and season to taste with salt and pepper. Refrigerate until time to serve.