

Cedar Planked Salmon

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| Cedar Planks | 1 each |
| Salmon Filet | 1 each |
| Dill | to taste |
| Lemon Wheels | 1 each |
| Salt | to taste |
| Pepper | to taste |
| Butter | 1 oz |

1. Pre-heat oven to 350'f
2. Using a clean and sanitized work space, cut your salmon into your desired portion size. I recommend 6 ounce portions.
3. Season fish with salt, pepper and fresh dill.
4. Place seasoned fish onto cedar planks topped with thinly sliced lemon wheel and butter.
5. Place cedar planks onto baking/cookie sheet. Then place in oven.
6. Cook for 10-15 minutes or until fully cooked.
7. Carefully remove form the oven, salmon filets will be fragrant from cedar planks.
8. Serve on planks with starch and vegetables of your choice.