



Grilled Cedar Plank Salmon with Strawberry Salsa

Ingredients:

For Salmon:

cedar plank, soaked for 30 minutes - 2 hours

1 1/2 lbs salmon filet

3 tbsp brown sugar

2 tsp chili powder

1 tsp paprika

1 tsp salt

1/2 tsp black pepper

1 lime, thinly sliced

For Strawberry Salsa:

2 cups strawberries, diced

2 tbsp diced jalapeno

1/2 shallot, diced

1 lime, juiced

2 tbsp cilantro

2 tsp salt

Directions:

Heat one side of grill to medium-high heat.

In a small bowl, mix brown sugar, chili powder, paprika, salt and pepper. Evenly spread over the flesh side of salmon. Top with sliced lime.

Place soaked cedar plank on side of the grill with the burners on, and “cook” for 3-4 minutes, until it gets a little smoky. Move plank to side of the grill without heat. Place salmon, skin side down on plank. Close grill lid, and let cook 15 minutes. Remove from heat and let rest.

Meanwhile, while salmon is cooking, make salsa. Mix all ingredients, and set aside.

Top salmon with strawberry salsa and serve immediately.