
Cedar Plank Grilled Sweet Chili Salmon

Total time: 30 min Yield: 6 Servings

Ingredients

1 large cedar grilling plank (14 inches or 2 smaller ones, optional)
6 pieces fresh or frozen salmon fillets (4 to 5 oz. each, skinless & boneless)
1 cup sweet chili sauce
3 Tbsp tempura sauce
1/2 cup cilantro (chopped)
3 clove garlic (minced)
1 Tbsp fresh ginger (minced)
3 lemons (cut into thin rounds, 1/4 inch thick)

Prep Time: 15 min Cooking Time: 15 min Total Time: 30 min

Instructions

If using, prepare the cedar plank by fully submerging it in water for at least 2 hours.

Place salmon filets into a shallow pan.

Mix the sweet chili sauce, tempura sauce, cilantro, garlic, and ginger together into a bowl. Pour the mixture over the salmon and marinate in the refrigerator for one hour.

Remove cedar plank from water and arrange lemon slices to cover the top of the plank. Once complete place salmon on top and pour the extra marinate. Preheat the gas grill to medium high heat. Place planks onto the grill for 12 to 15 minutes until salmon is cooked.

If not using cedar planks, grill the salmon on each side for 3 to 4 minutes or roast in the oven at 425 degrees for 12 to 15 minutes.

Serve on the plank with your favorite side dishes for a summer BBQ.

Suggested Beverage Pairing: Cupcake Sauvignon Blanc

Recipe brought to you by:

Chef Ryan Covert