

# Slammin' Planked Salmon



Time to Prepare: 20 minutes



Cook Time: 20-25 Minutes



Serving: 4 People

## Ingredients

### Salmon

- 2 Salmon steaks
- Preferred Salmon seasoning or salt and pepper – see recommended below
- Sauce for glazing – optional

### Recommended tools for the job

- Flame Boss smoker controller
- Sharp boning or trimming knife
- 2 Cedar Planks for smoke
- Quality hardwood lump charcoal
- Basting brush
- Quick read thermometer
- Aluminum foil
- Cutting board
- Spatula



## Directions

### Salmon

1. Set up your grill for direct heat at 400 degrees
2. Place cedar planks in pan of water and soak 30 minutes
3. Take salmon out of the refrigerator 30 minutes before cooking, trim for uniform thickness, and season with your favorite salmon seasoning (season 15 minutes before cooking)
4. Place planks on grill grate to preheat (3-4 minutes)
5. Flip plank before it starts to burn and place Salmon skin side down on plank
6. Cook Salmon 8-10 minutes depending on thickness
7. Glaze with basting brush while salmon remains on grill (optional) and continue to cook 5-8 minutes
8. At 120 degrees internal temp, remove planks and salmon from grill
9. Loosely tent in foil and rest 10 minutes.
10. When transferring salmon from plank to plate spatula should allow for skin to remain on the plank while fish stays intact.

### Serving options

1. Plate and serve with grilled asparagus and lemon. Recommended seasoning – Dizzy Pig Raging River
2. Slammin' Salmon tacos with corn tortillas, slaw, diced tomato, crumbled cotija cheese, and avocado crema. Recommended seasoning – Lane's Chile Lime

### Cook's Notes:

- There is nothing like the scent of cedar smoke and the soft smoky flavor it imparts.
- Glazing with a sauce is optional and dependent of flavor profile desired. Often a citrus and sweet heat-based glaze is an excellent complement.



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