

Firecracker Cedar Plank Salmon on the BIG GREEN EGG

INGREDIENTS:

- 2 Tablespoons Balsamic Vinegar
(we use *Prairie Oils & Vinegars Dark Traditional*)
- 2 Tablespoons Soy Sauce
- 1 Green Onion, thinly sliced
- 1 Tablespoon Olive Oil
(we use *Prairie Oils & Vinegars Extra Virgin*)
- 1 Tablespoon Maple Syrup
- 2 Cloves Garlic, minced
- 1 teaspoon Ground Ginger
- 1 teaspoon Crushed Red Pepper Flakes
- ½ teaspoon Sesame Oil
- ⅓ teaspoon Kosher Salt
- Salmon Fillets (if you are using more than 1 fillet, double the marinade recipe)
- Cedar Planks for grilling



DIRECTIONS:

1. **Preparing the Cedar Plank**
 - **Place cedar plank in water and allow to soak for 3-6 hours. This is an important step!**
2. For the Marinade:
 - In a small bowl, combine the first 10 ingredients. Reserve ¼ cup for basting the salmon later. Put the remainder of the marinade in a large resealable bag. Add the salmon; seal bag and turn to coat. Refrigerate for 30-60 minutes. Cover and refrigerate the basting marinade.
3. Preheat the grill for direct cooking at medium-high, about 400 degrees F.
4. Remove marinated salmon from the bag and discard the bag.
5. Charring the cedar plank:
 - Place the soaked cedar planks on the grill for a couple of minutes, or until slightly charred on one side.
 - Flip the plank and place the salmon on the charred side.
6. Close the grill and allow to cook for approximately 12 minutes. Remove salmon when it has reached an internal temperature of 135 degrees F.
7. Serve immediately with your favourite side dish. We served it with a Brioche Bun grilled with Vonslick's Garlic Confit Finishing Butter. ENJOY!