

Maple Chipotle Glazed Cedar Plank Salmon

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Serves 4 – 6

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1 Cedar Plank for grilling
4 (7-8 oz.) portions of Salmon
(skin on) with pin bones removed
2 TBSP Maple Syrup (Dakin Farms)
1 TBSP sauce from canned Chipotle Peppers
in Adobo(Embasa)
2 tsp fresh squeezed Orange Juice
¼ tsp Dijon Mustard (Grey Poupon)
½ tsp Chipotle Chili Powder or to taste
(McCormick's Gourmet)
Sea Salt (Cerulean Seas)
Black Pepper



Soak cedar plank, completely submerged in water for 1½ - 2 hours.

Whisk together maple syrup, adobo sauce, orange juice and Dijon mustard and set aside. Lightly salt and pepper the salmon portions then dust with chipotle chili powder.

Preheat grill to medium heat, 350 degrees Fahrenheit. Dry off plank. Place plank on the grill for 5 minutes then flip. Place salmon portions on plank then brush with glaze. Grill with lid closed for 12 -15 minutes or until desired doneness. Preheat broiler on high. Brush salmon with another coat of glaze and remove the plank to a large baking sheet. Place under broiler for about 2-3 minutes or until glaze starts to caramelize. Remove from plank and serve.