

Cedar Planked Salmon Steaks

Paired with Erath Winery Pinot Noir



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Ingredients

- 4 Copper River salmon steaks, cut to desired portion size (you can substitute fillets or portions if you have them)
- olive oil
- fresh rosemary
- 1 cedar grilling plank
- 1 tsp salt
- 1 tsp pepper
- 1 tsp brown sugar
- ½ tsp chili powder

Instructions

- Soak the cedar plank in water for at least one hour before use
- Coat each side of the salmon steaks with olive oil and arrange on the cedar plank
- Place sprigs of fresh rosemary underneath and in between the salmon steaks
- Mix all of the spices together and sprinkle the mixture evenly across salmon steaks
- Place the cedar plank on grill or campfire grate over coals for cooking, avoid cooking over open flames
- When flesh is opaque and separates easily with a fork, remove from heat and serve



COPPER RIVER

Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org