

Cedar Planked Salmon Steaks

Paired with Erath Winery Pinot Noir



Cedar Planked Rosemary Salmon Steaks

Ingredients

- 4 Copper River salmon steaks, cut to desired portion size
- Olive oil
- Fresh rosemary
- 1 Cedar grilling plank
- 1 tsp sea salt
- 1 tsp black pepper
- 1 tsp brown sugar
- ½ tsp chili powder

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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 springs of fresh rosemary underneath and in between the salmon steaks
- In a small bowl 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 fish is opaque all the way through or has reached an internal temperature of 140°F remove from heat and serve

Dish pairs well with Erath Winery Pinot Noir.
The vanilla and dark cherry notes of this wine pair well with the smokiness of the cedar plank and rosemary.

www.CopperRiverSalmon.org
www.Erath.com