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# Robert Clifton's Cedar Plank Salmon

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Baked on a cedar plank, this original recipe is steeped in flavour and aroma ... a true taste of BC. The plank should be a little longer and wider than the filet.

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|--------|------------------------------------|-------|
| 1      | salmon filet, about 1 ½ lbs /780 g | 1     |
| ¼ cup  | olive oil                          | 60 mL |
| 1      | lemon or orange, juice and zest    | 1     |
| 1 Tbsp | chopped fresh basil                | 15 mL |
| ½ tsp  | salt                               | 2 mL  |
| 1 tsp  | freshly ground pepper              | 5 mL  |

Marinate the salmon in remaining ingredients. Meanwhile, soak a piece of untreated cedar plank in cold water for about 2 hours (weighting it with something heavy), then place in a 450F/230C heated oven for 5 –10minutes. Remove the salmon from the marinate and bake on the plank until cooked, allowing about 10 minutes per inch /2.5 cm thickness of fish.

To Barbecue:

Soak the plank as above. Place salmon on plank. Put the plank directly on the barbecue grill. Close the lid and cook over medium - high heat for about 20 minutes.

**Preparation Time:** 2 hours

**Cooking Time:** 10 minutes \*\*

\*\* 20 minutes to barbecue  
depending on thickness of salmon

**Serves:** 4