



QCL SIGNATURE CEDAR PLANK SALMON

MATERIALS

Food Grade 16" Cedar Plank | 1-2 Required
Chinook or Coho Salmon Whole Filet | 1-2kg
Tamari Gluten-Free Soy Sauce | 500ml
Heavy Dark Maple Syrup | 1500ml

METHOD

1. Submerge your cedar plank in water overnight
2. Combine syrup and soy sauce. Stir and reserve
3. Leaving skin on, portion cut your salmon filet into 60g portions
Try to ensure each are roughly the same size and dimensions
4. Submerge cut salmon into syrup/soy marinade, cover and refrigerate overnight
5. One hour prior to cooking, remove salmon from marinade and set on cooling racks placed over a baking sheet to allow fish to air dry and excess marinade to slough off
6. Preheat BBQ to high
7. Arrange portioned salmon onto the cedar plank, leaving small gaps between each piece
8. Place on hot BBQ slats, close lid, and reduce heat to minimum
9. Cook covered for 6 minutes, and check fish for doneness; look for medium moist, with a slight gradient from outside to center
10. Take cedar planks off BBQ once cooked and enjoy

