

Cedar Planked Salmon with Maple Ginger Glaze

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 40 minutes

Step 1: Preparing the Glaze

- 1 cup of maple syrup
 - 3 Tb of minced fresh ginger root
 - 2 large garlic cloves minced
 - 4 Tb of lemon juice
- in a small sauce pan simmer all the ingredient's on a medium-low heat for about 30 minutes until reduced by about 2/3 .

Step 2: Making the Salmon

- 4 green onions
 - 2 1/2 pound of center cut salmon fillet with skin
 - untreated cedar plank (about 17 by 10 1/2 inches)
 - olive oil
 - salt and pepper
- Preheat the oven to 350F.
- Rub the cedar plank with olive oil then place it in the preheated oven for 15 minutes.
- While the cedar is heating chop the green onions with an angel into 1 inch pieces .
- Season the salmon on both sides with salt and pepper . Take the cedar out of the oven and spread the green onions on then put the salmon skin side down on the green onions . Brush the maple glaze onto the salmon then put the cedar back to the oven for about 25 minutes or until the salmon is done for your liking .

Step 3: Serving

Cut the salmon into three pieces, you can then serve it in a plate or even on top of the cedar.

Top the salmon before serving with more maple glaze .