

Lemon Plank Grilled Salmon

Ingredients

2 lbs Wild Coho Salmon
3 Lemons
1/2 cup Olive Oil
1/4 cup minced Parsley
3 cloves Garlic, crushed
1 tsp each Salt & Pepper

1 Grilling Plank

Directions

Soak grilling plank for 20-30 minutes in water. Heat grill and brush salmon with olive oil. Lightly brush the plank with oil to prevent some sticking. Sprinkle fish with some salt & pepper.

In a small bowl, mix together the juice from 3 lemons, olive oil, garlic, parsley, salt & pepper. Mix well.

Place salmon on plank and baste with lemon mixture. Place plank on grill and cook until flakes easily with a fork and opaque throughout.

Serve with remaining sauce.

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