

Grilled Cedar-Planked Salmon

One of our Beary favorites!

Servings: 8

1 untreated cedar plank (14x7x1 inch)

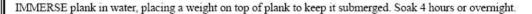
1/2 cup KRAFT Sun Dried Tomato Vinaigrette Dressing

1/4 cup finely chopped fresh parsley

1/4 cup finely chopped oil-packed sun-dried tomatoes

1 Tbsp. oil

1 salmon fillet (2 lb.), 1-inch thick



HEAT grill to medium heat. Mix dressing, parsley and tomatoes; set aside. Brush top of plank with oil; top with fish. Place on grill; cover grill with lid.

GRILL 10 min. Brush fish with dressing mixture; grill 10 min. or until fish flakes easily with fork.

Note Salmon can also be grilled on a sheet of heavy-duty foil instead of the cedar plank.



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