



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



IMMERSE plank in water, placing a weight on top of plank to keep it submerged. Soak 4 hours or overnight.

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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