

# Cedar Plank BBQ Salmon

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## Ingredients

- 2 cups mixed fresh berries (use a blend of wild blueberries, raspberries, blackberries, gooseberries)
  - 2-3 tbsp water
  - 0.25 cup pure maple syrup (optional)
  - **0.50 tsp kosher salt**
  - **0.25 tsp tellicherry pepper**
  - 1-1.50 lb piece of fresh wild salmon fillet
  - **2 tbsp hunters quest rub**
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## Instructions

Equipment: 1 cedar grilling plank (12 to 14 inches by 6 to 7 inches), soaked in water to cover for 1 hour, then drained.

1. To make the glaze: place the berries in a saucepan with 2 tbsp water. Cover & cook over medium heat for 2 min. Remove the lid, reduce the heat to medium-low & cook until the berries reduce to a jam like consistency, stir often with a wooden spoon. Taste the mixture for sweetness, adding a little maple syrup to taste if needed.

2. Set up your grill for indirect grilling and preheat to medium-high (400 degrees F).
3. Season the salmon on both sides with salt & pepper and the hunters quest rub. Arrange the fish skin side down on the plank. Place the plank on the grill away from the heat. Close the grill lid. Indirect grill until the fish is nearly cooked through, about 15 min.
4. Drizzle the berry glaze over the salmon. Indirect grill for another 5-10 min, or until the fish is cooked through. The plank may become singed at the edges, but if you're indirect grilling, it shouldn't catch fire. If it does, extinguish the flames with a squirt gun.
5. Transfer the fish to a platter and serve it directly from the plank, spooning the remaining berry mixture on top, if desired. Garnish with fresh berries. ENJOY!

Serves: 4-5

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