



## Sweet & Smoky Salmon

*aka Pink Chicken for kids!*

# Ingredients

- Fresh Salmon Fillet (Assume 6-8 oz per person)
- 1 cup Grade A Maple Syrup or Honey
- 1 Cedar Plank or more depending on quantity of salmon.
- 4 tablespoons Favorite BBQ Rub
- 1 tablespoon Coarse Ground Black Pepper
- ½ stick of Butter
- 2 cups (or more depending on the size of your fillet) of Teriyaki Marinade
- 1 Meat Thermometer

# Instructions:

Submerge the salmon fillet in teriyaki marinade and place it in the refrigerator for 2 hours. Set the smoker to 225 degrees using indirect heat. If using direct heat, soak the cedar planks in water for 1 hour prior to cooking. Pull the salmon from the marinade and season it with your favorite BBQ rub and black pepper. Place the salmon on the plank and then onto the smoker/grill. 15 minutes into the cook, melt the butter and whisk in the maple syrup. When the salmon reaches an internal temperature of 105 degrees, pour the maple syrup or honey-butter mixture on top of the fillet. Once the salmon reaches an internal temperature of 125 degrees, pull it off the smoker and let it rest for 10 minutes before serving.