

- Easy No Sweat Recipe -

Cedar Planked Steelhead with Roasted Garlic Compound Butter

This butter is fantastic on steak and pork. Make the compound butter earlier in the day so it is chilled and firm.

Serves 4

1 whole steelhead trout or salmon fillet, skin-on
Dijon Mustard
salt and pepper, to taste

1/2 cup unsalted butter
1 head garlic, roasted until soft and cooled
1 tsp **Cowboy Thunder Coffee Rub**
1 tsp grainy mustard

Preheat grill.

Once the grill has preheated, set the cedar plank on indirect heat (not directly over the coals or heat source).

Meanwhile, rinse the fish and pat dry.

Brush the fillet with dijon and season with salt and pepper. Transfer the fillet to the hot cedar plank and cook about 10 minutes per inch.

Top with a pat of compound butter before serving.

Compound Butter

In a small bowl, squeeze the garlic cloves into the bowl. Add the butter, **Cowboy Thunder Coffee Rub** and grainy mustard. Mix well. Place a rectangular sheet of plastic wrap on the work surface. Top with the butter and shape into a log about 5" long. Wrap in the plastic wrap and chill or freeze. To serve, remove the plastic wrap and cut into disks about 1/2" thick.



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