



Raspberry Glazed Salmon

Recipe from the world's fastest EGGhead, Graham Rahal. Requires a cedar grilling plank.

"My raspberry BBQ-glazed cedar planked salmon recipe is fairly simple. I use a raspberry BBQ sauce I get from my local fish market. What I like about ours is the thick consistency; it stays on the fish really well and has some fresh raspberry pieces in it! However, I am sure any thick BBQ sauce would work. Grilling on a cedar plank infuses the salmon with a light woodsy flavor while keeping the fish really moist." –Graham Rahal

Ingredients:

[Cedar grilling plank](#)

Fresh salmon fillet

Raspberry BBQ Sauce

Instructions

Place the cedar plank in a pan, cover with water and soak for 2 hours. Coat salmon with raspberry BBQ sauce and let marinate for 2 hours.

Set the EGG for direct cooking at 350°F/177°C.

Place plank on cooking grid, close the dome and heat for about 3 minutes. Flip plank, using tongs, and place salmon on heated side of plank. Close dome and cook for 20-25 minutes.