

Cedar-Planked Smoked Salmon

Ingredients

2 Salmon filets cut to fit a Cedar Plank
Big Green Egg Sweet & Smoky Seasoning
Thai sweet chile sauce

Method

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

Place the cedar planks in a pan, cover with water and soak for about 2 hours.

Season the salmon with Big Green Egg Sweet & Smoky Seasoning. Warm the Thai Chili Sauce in the sauce pot.

Place the plank on cooking grid, close the dome and heat for about 2 minutes. Using tongs, flip the plank, and then place a salmon on heated side of plank. Coat the salmon with the warm sauce. Close the dome and cook for 20-25 minutes.

Remove from the plank from the EGG and serve.

