

## Zesty Cedar Planked Cod

### Ingredients

2 5-8 oz cod loin portions  
1 orange, zested  
1 lemon, zested  
1 lime, zested  
1 tbsp peppercorn medley, ground  
Kosher salt  
Olive oil  
Cedar Grilling Planks

### Method

Set the EGG for indirect cooking with the convEGGtor at 400°F. Soak the plank in hot water for at least 15 minutes.

Rub the cod with olive oil and sprinkle with salt and pepper. Combine the 3 citrus zests and place equal amounts on each piece of cod.

Set the cod on the cedar planks and place in the EGG. Cook for 10-15 minutes or until the cod reaches an internal temperature of 125°F.

Remove from the EGG and serve immediately. Enjoy!

