

Wood Plank Salmon

Wood planks (your choice of wood – we love cherry wood best)

Salmon filets

3 cloves garlic, minced or pressed

3 tbs. extra-virgin olive oil

Juice of 1 large lemon

1 large lemon, sliced

Fully submerge and soak the cedar planks for at least 2 hours prior to grilling.

In a small bowl, combine the garlic, olive oil, and lemon juice. Lay the salmon filets in a flat, shallow dish. Spread the olive oil mixture all over the tops of the fish. Place in the fridge for about 15 minutes.

Preheat the grill to medium heat. Place the wood planks on the grill for about 5 minutes to warm up. Place the fish directly onto the planks, then top with lemon slices. Grill for about 30 minutes, until the salmon is cooked through and flakes easily with a fork. Remove the planks from the grill and allow to rest about 5 minutes before serving.



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