



CHIPOTLE HONEY CEDAR PLANK SALMON

Featuring:

Smokehouse 220 Chipotle Honey Flavor Barbecue Sauce

Yield: 4 Servings

Ingredients

Smokehouse 220 Chipotle Honey Flavor Barbecue Sauce

Cedar Planks

Salmon Filets

Green Onion, bias sliced

Ginger, mined

Orange, slices

Cilantro, rough chopped

Measure

3 cups

(4) 12" planks

(4) 12" filets

4 cups

4 Tbsp.

12 slices

½ cup

Methods:

1. Soak cedar planks in water for about 1-2 hours ahead of time.
2. Preheat oven to 375°F.
3. In a shallow dish, combine onion, ginger, cilantro and barbecue sauce.
4. Place salmon filets into sauce mix and marinate for 30 minutes.
5. Place salmon filets onto cedar planks and drizzle marinade over top.
6. Top each salmon filet with 3 orange slices.
7. Cook salmon for approximately 20 minutes or until internal temperature is 145°F.
8. Sprinkle cilantro over top of salmon before serving.