



Cedar Plank Salmon with Peach Reposado Tequila Sauce & Mango Chipotle Rub



For this recipe, you will need a fresh Salmon filet and a grilling quality Cedar Plank. Soak the cedar plank in water for at least 1 hour. Weigh it down to keep it submerged. Preheat your grill to medium.

Directions:

Rub the salmon filet with a thin layer of Peach Reposado Tequila Sauce to form a base for some Brown Sugar and Mango Chipotle rub. Liberally sprinkle on a layer of Brown Sugar followed by the Mango Chipotle Rub on top. The Brown Sugar and Mango Chipotle Rub will caramelize the fish and enhance the color, sweetening it and adding a bit of chipotle heat

Lightly oil the top of the cedar-plank with olive oil (do not oil the bottom of the plank or it will burn). Place the salmon filet on the cedar plank, skin side down, then place the plank onto the medium hot grill. Cook with the lid closed to allow the smoke to flavor the salmon (keeping the lid closed minimizes flames on the plank). Cook until the salmon flakes easily with a fork, or the internal temperature reaches 145°F, approximately 20 to 30 minutes or less for a 1" salmon. When the salmon is finished cooking, simply slide a spatula between the salmon and the plank for easy removal. It's okay if the skin comes off, you're not eating the skin.

Drizzle some extra Peach Reposado Tequila Sauce on the salmon, garnish with a lemon slice if you like and serve.

Enjoy!

Prep Time: 5 minutes

Cook Time: 20-30 minutes

Servings: Varies

