



Dinner, Serves 4-6

Cedar Plank Salmon

This is a fun one. Laying your dinner on a board and watching the board catch on fire as it cooks makes barbecuing a genuine spectacle.

1	Salmon Fillet
1	Cedar Plank (large enough to fit the Salmon Fillet)
MARINADE	
2 TBSP	Bourbon
1/2 Cup	Orange Juice
1 Tsp	Fresh Ginger (grated)
1 Tsp	Garlic (minced)
1/2 Tsp	Black Pepper
1/4 Cup	Brown Sugar



The Doing of the Thing

Marinade Instructions: Combine ingredients in a pan and simmer until brown sugar melts. Stir. Remove from heat and let chill.

Use 3/4 to marinate the fish and keep the other 1/4 to brush on while the salmon is grilling.

Plank Selection: You can buy cedar grilling planks where barbecue supplies are sold, or visit your local lumberyard to pick up cedar boards. If you ask nicely, the lumberyard might even cut it into lengths for you.

The lumberyard route gives you a thicker plank than some of the pre-packaged options. Our big-boy barbecue does not fool around and really kicks out heat, so a little extra plank thickness works well for us.

Our salmon are often wild-caught, Columbia River Chinook and the fillets tend to be big, verging on huge. Another reason we go for larger planks.

If you want to try our version, The Boathouse Shop has official Winding Waters cedar grilling planks with our logo branded on there and everything. The burned-in logo definitely improves the taste.

Soaking Your Planks: Submerge your cedar planks for at least 2 hours before putting them on the grill. Soaking overnight is a good plan to make sure they're chock full of water. You can use your sink if it's big enough or a clean bucket.

For river trips, you can presoak your planks at home and wrap them in a plastic bag until it's barbecue time.

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Cedar Plank Salmon, Continued

Hitting The Coals: You've presoaked your plank, had your fillet marinating and coals are ready.

Lay your fillet skin-down on the plank. You will not be turning the fish. Skin stays down the entire time.

Brush or dribble on the marinade you set aside earlier, place the plank on your barbecue and pull up a chair to keep an eye on things.

Make sure to check every five minutes or so for the plank catching on fire. It will, and that's all part of the plan, but you need to knock the flames down. Water in a spray bottle works but it's boring. The pro barbecuer move is to artfully splash some of your beer around the the edges of the burning board and call it bonus marinade.

On an open grill you can tent the fish with foil to trap some smoke and heat, or drop the lid if barbecuing at home.

Cook Time: 30 to 45 minutes, depending on thickness of your fillet, how hot your grill is, any breeze . . . there can be a lot factors and river time definitely comes into play here.

125F degrees is considered medium and 130F well done.

PRO TIP for explaining when it will be ready: When grilling cedar plank salmon, be prepared for hungry onlookers to ask how long it takes. We learned years ago from kayak master Andy Round that virtually any question a river guide is asked can be answered by one of two responses: "It varies" and "You'd be surprised." Grilling salmon on a burning board is a textbook situation to employ 'it varies' or 'you'd be surprised.'

Transfer and serve it up

Once your salmon is done your plank probably is too. Thank you, plank. That was spectacular. Move your fish onto a serving platter and there you have it.