

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street Prime
Salmon Fillet

Cedar Planks
(suggesting: 1 large or 4
small for individual
portions)

2 tablespoons finely
chopped fresh herbs such
as dill and parsley, plus
extra

1 clove garlic, grated

1 teaspoon capers, finely
chopped

1 lemon, zested

1 tablespoon Kosher
extra virgin olive oil

Kosher salt

Fresh ground black
pepper

TO SEASON YOUR CEDAR PLANKS

- 1 Soak your cedar plank(s) for 30 to 60 minutes in water, being sure to keep them fully submerged.
- 2 Preheat your oven to 325F.
- 3 Once thoroughly soaked, remove from the water basin, wipe down with a dishtowel, and heat in a 325F oven for 10 minutes.
- 1 Remove from the oven with a dishtowel, and they are ready to use.

TO PREPARE YOUR KOSHER CITRUS CEDAR PLANK SALMON

- 1 Preheat your oven to 325F.
- 2 Using a paper towel, pat dry your kosher salmon to remove any excess moisture. Trim your salmon fillet to fit on the appropriate size boards.
- 3 Prepare your salmon fillet with a thin sharp knife however you feel most comfortable: either remove the skin as shown in the video or score both sides of the fish.
- 4 Prepare your citrus seasoning by combining your finely chopped fresh dill and parsley, garlic, capers, extra virgin olive oil, lemon zest, kosher salt, and ground black pepper into a medium mixing bowl. Smother your mixture all over your kosher salmon fillet.
- 5 Prepare your seasoned cedar plank board by rubbing in some kosher extra virgin olive oil and some extra seasonings. We suggest using extra of the citrus mixture directly onto the board or complimentary seasonings such as oregano and

ground sumac! Place the dressed salmon on the board and put in the 325F oven for approximately 35 to 45 minutes or until the internal temperature of the fish reaches 125F.

6

Remove your kosher salmon when the internal temperature reaches 125F and allow it to rest for about 10 minutes. The internal temperature will rise to about 135F.

7

Serve with lightly roasted vegetables and your favorite light sides!

Bon appetit!