

CEDAR PLANK SALMON

© 2023 Rick Browne, Barbecue America

1 pint fresh raspberries

Preheat the barbecue to high (550 °F to 600 °F).

1 cup water

1 tablespoon plus 1 teaspoon balsamic vinegar, divided

1 teaspoon granulated sugar

1 (21/2-pound fresh salmon fillet, boned, skin on

4 tablespoons extra virgin olive oil

Coarse sea salt to taste

Freshly ground black pepper to taste

1 tablespoon ground ginger

1 tablespoon granulated garlic

2 tablespoons brown sugar

2 tablespoons chopped green onions, green parts only

Soak a food-grade cedar plank in warm water for 4 to 6 hours or overnight.

An hour before you're ready to cook the salmon, prepare the marinade: In a wide, flat baking pan, combine ½ the raspberries, water, one teaspoon of vinegar, and the granulated sugar. Place the salmon in the marinade, flesh side down. After 30 minutes, turn it over so the skin side is down.

Remove the salmon from the marinade and drain it. Discard the marinade. Take the plank out of the water and brush it with olive oil. Place the salmon skin side down on the cedar plank, sprinkle it with salt and pepper, and set the plank in the center of the grill.

Make the baste: In a small bowl, mix the remaining vinegar, ginger, granulated garlic, brown sugar, and green onions.

Cover the BBQ and grill for 20 to 30 minutes, or until the fish is cooked and the center is still just a little bit rare. (The white fat that appears on the surface is omega-3 oil and is not harmful.) Baste once or twice during the cooking time. Keep a spray bottle of water handy in case the edges of the board flare up.

Remove the entire plank from the barbecue and place it on a serving tray with hot pads on the table. Sprinkle the remaining raspberries over the salmon and serve.