

Cedar Planked Salmon

6 (4oz) fillets salmon

1/2 cup extra virgin olive oil

1 large red onion, chopped

1 lemon, sliced

1/2 tablespoon black peppercorns, crushed

1 cedar plank-soaked in water overnight

Preheat grill for high heat. Place prepared plank on grill and sprinkle with coarse salt. Cover grill and heat plank 2-3 minutes until dry. Adjust grill temperature for medium heat. Rub salmon with olive oil and arrange on the plank. Top salmon with red onion, lemon slices and black peppercorns. Cook salmon, covered, 10-12 minutes, or until opaque and easily flaked with a fork.