



Cedar Plank Salmon with Horseradish Dill Sauce

Ingredients

- 1lb Salmon Filet
- ½ Tbsp Coarse Black Pepper
- ½ Tbsp Kosher Salt
- 1 Tsp Smoked Paprika
- 1 Cedar Wood Plank (Soaked for one hour minimum)

For the sauce

- ¼ Cup Mayonnaise
- 1 Tbsp Honey Dijon Mustard
- 2 Tbsp of Raw Horseradish
- 1 Tbsp Lemon Juice
- 1 Tsp Garlic Powder
- 1 Tbsp Honey
- 1 Tsp Fresh Dill Chopped

Instructions

1. Preheat your grill to 450°F.
2. In a bowl, add mayo, Dijon mustard, lemon juice, garlic powder, honey, and dill. Mix with a whisk and refrigerate.
3. Season the Salmon with pepper, salt, and paprika.
4. Place the wood plank directly into the grill and allow it to heat up.
5. The plank will be ready when you start to hear the wood crackle under the heat.
6. Place the Salmon on the plank and close the grill lid.
7. Let the salmon cook until the internal temperature reaches 130 degrees, and remove from the grill
8. Allow Salmon to rest for 5 minutes, top with sauce and enjoy.