



Wildwood Ovens Apple Glazed Cedar Plank Salmon
Recipe by Chef Nathaniel Fort



Ingredients:

1-2 Lbs	Salmon Filet
1C	Apple Juice
¼ C	Bourbon Whiskey, or Brandy
¼ C	Brown Sugar
2	Garlic Cloves (minced)
1	Cedar Plank
TT	Kosher salt
TT	Fresh cracked black pepper.

Procedure:

Soak cedar plank in water for 2 hours. Rinse salmon under cold water and pat dry with paper towels. Place a medium sauce pan over medium high heat and add bourbon or brandy. Use caution as the alcohol can ignite; never pour directly from the bottle. When alcohol is reduced and there is only a small amount left, add apple juice, brown sugar, and garlic. Continue to cook over medium high heat until reduced to about ¼ of the original volume (should be slightly thinner than syrup).

Season salmon with salt and pepper on both sides, brush skin side with olive oil and place on cedar plank, skin side down. Place cedar plank on a medium high grill, or in a wood fired oven pre-heated to 500°F near the fire. Use a probe thermometer to check the internal temperature of the salmon after 10 minutes, and every 5 minutes or so thereafter. Once the salmon has an internal temperature of at least 100°F, brush on the apple glaze that you made earlier, repeat this step every few minutes. Cook salmon until you achieve an internal temperature of 135°F. Serve right on the plank.