



Alder Plank Grilled Soy-Ginger Salmon

Ingredients

- 4—8oz Salmon Fillets (could do an entire side)
- 1 oz of Fresh Ginger
- 2 Cups Soy Sauce
- 2 Green Onions Chopped
- 2 Cloves of Garlic
- Sea Salt, Cracked Black Pepper & Chile Flake
- 1—2 Alder Planks (could use Cedar)

Optional For Finishing Sauce

- 1/2 Cup Soy Sauce
- 1/2 Cup Honey
- Sriracha to taste

How To

Soak the Alder Plank in water for at least 30 minutes

Prepare marinade— take chopped the ginger, green onion, and smash the garlic and add it to the soy sauce. Add fresh ground pepper 1/4 tsp & a pinch of red pepper flakes. Pour into the gallon zip lock bag and add the salmon. Let it sit in the refrigerator and marinate for 30-60 minutes.

Prepare your grill for direct cooking method.

Remove salmon from the zip lock and place it skin side down on the alder plank. Place the plank(s) over the coals on grill. The alder plank will char and may even start on fire it is ok. Once the salmon is opaque and flaky it is done. Take it off the grill. Remove from the salmon from the plank. Mix opt. finishing sauce together and drizzle over the top of the salmon.

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