

## *Cedar Planked Atlantic Salmon*

By: Chef Steve Watson

### Ingredients:

4 x 6 oz. Atlantic Salmon fillets  
2 tbsp Lemon Juice  
2 tbsp Honey  
2 tbsp Teriyaki Sauce  
2 tbsp Mustard  
2 tbsp Scotch Whiskey



### *Directions:*

Whisk ingredients together. Place salmon in a non-reactive pan. Pour whisked ingredients over salmon and let it sit for 1/2 hour. Place marinated salmon on cedar plank and cook in an oven or on a grill at 425 F for 20 minutes. Serve immediately.

Serve with grilled vegetables and lemon. Enjoy!