



ROASTED CEDAR PLANK SALMON WITH LEMON HERB BUTTER

Lemon Butter:

1 lb of salted butter softened
1 lemon zest and juice
1/4 cup of fresh chopped parsley
Kosher salt and fresh ground pepper

Whip butter with a (kitchen aide style mixer) with the juice of one lemon, add zest of one lemon, fresh chopped parsley and a pinch of salt and pepper. Remove from mixer and place butter on a sheet of parchment or plastic wrap and roll into shape of a log. Place in refrigerator until later. You will have extra.

To prepare salmon:

6 oz fresh salmon filet (I like to use Farroe Island branded salmon due to the fresh clean taste and sustainable farming practices)

To prepare cedar plank:

Purchase cedar roasting planks and soak them in cold water for about 45 mins before using. This will keep the plank from burning up before the salmon is done.

Production:

Heat up cedar plank in oven (preheated to 400) or on a grill char the plank a little bit for better flavor. Place salmon on warmed plank and season with kosher salt and fresh black pepper. Top with slice of lemon butter and place in preheated oven on a liner pan or on the grill with plank surrounded by a foil liner. This prevents butter from burning and catches butter for basting after eight minutes. Baste salmon for better lemon flavor once or twice during cooking. Six ounce salmon should take about 12 to 14 minutes for medium rare, just add more time to cook through if desired. You can always add more butter at the end for flavor. Store leftover butter in refrigerator or freeze for use later.

To serve:

Either serve on the plank or remove from plank and serve with fresh arugula tossed with fresh grated Parmesan, lemon and extra virgin olive oil or like at Cedar Creek Grille with house-made slaw and fries. ■



Chef Rob Records
Cedar Creek Grille