

Spring Recipe

from Executive Chef David Merrill



For Elegant Spring Entertaining

Cedar Planked Filet of Atlantic Salmon—Yield – 6 Servings

1-2½ lb. Salmon filet, boned and skinned

1-Red Cedar board, same length and width as salmon

For the brine

½-cup Salt

1-quart Water

¾-cup Maple Syrup

½-Lemon, juice of

3-Garlic Cloves, chopped

12-Basil Leaves, whole

Brine the salmon 6 – 8 hours.

For the smear

1-large Onion, finely diced

3-oz. Soy Sauce

3-oz. Saké

1-Tbsp. Ginger

1-Tbsp. Sugar

Prepare smear and set aside. Preheat oven to 450°.

Place cedar board in oven and heat until almost smoking.

Remove board from oven, place salmon and spread with smear.

Cook for 10-12 minutes and serve.

