

Cedar-Planked Salmon with Tomato, Feta, and Herb Salad

Recipe by Jamie Purviance

Serves: 4 // Prep time: 30 minutes | Grilling time: 15 to 20 minutes | Special equipment: 1 untreated cedar plank, 16 by 8 inches and about ¾ inch thick

INGREDIENTS

1 whole salmon fillet (with skin), about 2 pounds and 1½ inches thick, pin bones removed, cut into four portions

Kosher salt

Freshly ground black pepper

SALAD

2 tablespoons extra-virgin olive oil

1 tablespoon minced shallot

2 teaspoons red wine vinegar

1 teaspoon Dijon mustard

3 cups ripe cherry tomatoes (red and yellow), each cut into quarters

¼ cup finely chopped fresh basil leaves

¼ cup finely chopped fresh tarragon leaves

½ cup crumbled feta cheese



INSTRUCTIONS

- 1 Soak the cedar plank in water for at least 1 hour.
- 2 Prepare the grill for direct and indirect cooking over medium heat (350° to 450°F).
- 3 Season the salmon portions evenly with 1¼ teaspoons salt and ¾ teaspoon pepper. Remove the soaked plank from the water and place it on the cooking grate over **direct medium heat**. Close the lid. After 5 to 10 minutes, when the plank begins to smoke and char, turn it over. Place the salmon portions, skin side down, on top of the plank, and slide the plank over **indirect medium heat**. Cook, with the lid closed, until the salmon is just opaque in the center and the edges begin to brown slightly, 15 to 20 minutes. Meanwhile, make the salad.
- 4 In a large serving bowl whisk the oil, shallot, vinegar, mustard, ½ teaspoon salt, and ¼ teaspoon pepper to create a dressing. Add the tomatoes, basil, and tarragon. Mix well. Scatter the cheese on top.
- 5 Transfer the plank with the salmon to a heatproof surface. Serve warm with the salad.