

Ted Reader's Cedar-Planked Salmon

- 1 medium cedar plank, soaked in water for a few hours
- 24 oz wild salmon fillet, cut into 4 portions
- 1 T **BBQ Seasoning** (Ted Reader's recipe below)
- 2 cloves garlic, minced
- 2 scallions, finely chopped
- 1 lemon
- 1 c chopped fresh dill
- 1/2 c chopped shallots
- 1 1/2 T olive oil
- sea salt

Preheat grill to medium-high heat. Place the salmon fillets on the plank. Season salmon fillets with **BBQ Seasoning**; set aside. Mix together the garlic, scallions, the lemon juice, dill, shallots, salt and olive oil. Spread the dill mixture evenly over the salmon fillets.

Place the plank on the BBQ. Close the lid and grill for 12 to 15 minutes, until salmon flakes slightly when pressed. Remove plank from grill and cool for 1 minute. Serves 4

Ted Reader's BBQ Seasoning

- 1/2 c paprika
- 1/4 c chili powder
- 3 T sea salt
- 2 T ground coriander
- 2 T garlic powder
- 2 T granulated white sugar
- 2 T mild Indian curry powder
- 2 T dry hot mustard powder (Keen's or Coleman's)
- 1 T freshly ground black pepper

- 1 T dried basil
- 1 T dried thyme
- 1 T ground cumin
- 1 T cayenne

Mix all ingredients and store in a cool dry place. Makes about 2 1/4 cups.