



Southwestern Cedar Plank Salmon

Serves 2

2 pieces of salmon
1 cedar plank soaked in water for 30 minutes
1 green bell pepper sliced in strips
1 yellow bell pepper sliced in strips
1 yellow onion sliced thin
3 cloves garlic sliced thin
Olive oil

Southwestern Seasoning Mix

2 teaspoons Kosher salt
2 teaspoons Black pepper
1 teaspoon Ground cumin
1 teaspoon Chili powder

Grill Prep

Fill a charcoal chimney full of lump charcoal and light it. When the coals are glowing red and covered in a light white ash, turn out the hot coals and level them with a heat safe set of tongs. Place the grill grate over the coals and let it pre heat for 5 minutes. Clean down the hot grill with a BBQ brush.

1. Drizzle about a teaspoon of olive oil over each piece of salmon, in a bowl add all the seasoning ingredients and mix well. Sprinkle the seasoning over the salmon, do not season the skin side. Set it aside.
2. Take the soaked cedar plank and place it on a tray, do not dry off the water on the board.
3. Start placing the sliced bell peppers and onions on the plank, add the sliced garlic and a drizzle of olive oil then a 1/2 teaspoon of the seasoning evenly sprinkled over the vegetables.
4. Place your salmon pieces on top of the vegetables and take it out to the grill.

5. Carefully with tongs place the cedar plank in the center of the grill over the hot coals, place the lid over the grill with the top vents wide open.

6. Cook the salmon for 10-18 minutes, you are looking for the salmon to flake off easily or check the internal temperature, 145 degrees is your target.

7. Once cooked carefully remove the plank from the grill and place on a platter, serve right away.

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