

Cedar Planked Salmon

Serves 4

Wood Stone's Pacific Northwest location affords us what we believe to be the finest salmon in the world. Ours comes from the ecologically sound reefnet practices of Lummi Island Wild, which gives us the best possible beginning to a magnificent meal. Baked to a tender pink in a Wood Stone oven, we think this salmon tastes delicious when cooked to rare or medium rare.

Ingredients

- 1 ea. 8-oz. salmon filet, skinned and de-boned
- 2 tsp. clarified butter
- 3 Tbsp. [Mustard Seed Seasoning](#)
- 4 ea. Lemon slices

Method

Oven Temperature: 570-600 degrees

- Briefly rinse the cedar plank with water. Place the salmon filet on the cedar plank, positioning the thick end of the fish towards the thin end of the plank. Score the salmon filet into four equal portions.
- Lightly coat the salmon with clarified butter, and then rub Mustard Seed Seasoning over it, thoroughly coating the surface of the fish. Place the lemon slices on top of the filet in a single layer, running the length of the salmon.
- Place the cedar planked salmon in the searing/sauté zone of the oven and bake until visible fat appears on the surface of the salmon and the meat turns opaque (the cedar plank will hiss and crackle a bit). Halfway through the cooking process, rotate the salmon 180 degrees, so the opposite side of the fish is closest to the flame. Bake until the salmon is flaky and uniformly cooked through. Medium rare salmon has an opaque exterior and a shiny pink-orange interior.
- Remove the salmon from the oven and allow it to rest for 10 minutes before serving.

Garnish with fresh dill and lemon wedges.



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