



Grilled Salmon

1 cedar plank - soaked in water for about 1 hour

1 small salmon fillet

1/2 large lemon - juiced

1/2 tsp. salt

1/2 tsp. black pepper

2 Rosemary sprigs

Lemon wedges to serve

Heat your grill. If you are using a gas grill, turn off half of the burners. If you are using a charcoal grill, pile the hot coals on one side.

Place the salmon on the plank. Cover with the lemon juice and season with salt and pepper. Place the Rosemary sprigs on top of the fish.

Place the plank on the unlit side of the grill. Cover the grill and cook for about 15 minutes - or more until fish is cooked through and flaky. Serve with lemon wedges. Enjoy!