

Salmon – Whiskey Marinated

Michael Munroe – PPTC

Ingredients:

- 2 pounds salmon filet
- 3 tablespoons vegetable oil
- 1 1/2 tablespoons balsamic vinegar
- 1 1/2 teaspoons chopped garlic
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/3 cup Scotch Whiskey
- 2 tablespoons maple syrup
- 1 untreated cedar plank

Instructions:

- Soak cedar plank in water for at least 4 hours
- Place salmon filet in a long shallow dish. Mix together all remaining ingredients and pour over the salmon filet. Marinate for 2 hours
- Pre-heat barbecue to 400°F. Bake cedar plank in BBQ until surface is dry. Remove plank and rub surface with a thin coating of olive oil, while the plank is still hot. Place marinated salmon filet on oiled cedar plank (skin on plank). Pour some of remaining marinade on salmon. Return to barbecue and Roast salmon on the plank for about ten minutes, or until roasted to your liking