



## JOHN DAVIS' OREGON CEDAR SALMON

### Baste:

1 tablespoon balsamic vinegar  
 1 tablespoon ground ginger  
 1 tablespoon granulated garlic  
 2 tablespoon brown sugar  
 2 tablespoon chopped green onions  
 (green end only)  
 1 untreated cedar plank

2 1/2-pound fresh salmon fillet,  
 boned with skin on  
 4 tablespoons extra virgin olive oil  
 Coarse sea salt  
 Black pepper  
 fresh raspberries  
 1 cup water  
 1 teaspoon balsamic vinegar  
 1 teaspoon sugar

Soak the plank for at least an hour in warm water. During this hour mix baste ingredients in a small bowl and pour over salmon which you've placed in a glass pan, turn the fish once or twice during the hour. Heat your grill to 550° to 600°.

Remove salmon from marinade and drain fish, discard marinade. Remove the plank from the water, brush with olive oil. Place the salmon skin side down on the cedar plank, sprinkle with salt and pepper, and place plank on the grill.

Cover and grill for 20-30 minutes, or until the fish is cooked and the center is still just a little bit rare. Baste 1-2 times.

Remove the whole plank from barbecue and place on serving tray over hot pads on the table. Marinate fresh raspberries in 1 cup water and 1 teaspoon balsamic vinegar, with 1 teaspoon sugar for 20 -30 minutes. Sprinkle on top of fish on planks and serve fish.

Serves 4-6

