



Mustard Brown Sugar Glazed Grilled Salmon on Cedar Plank

Ingredients -

- 1 cedar plank soaked in water for 1 hour
- 2 6-8 ounce skinless salmon filets
- 4 tablespoons Dijon Mustard
- ¼ cup brown sugar
- Salt and pepper to taste

Salmon instructions -

- Spread thin layer of mustard on both sides of salmon filets.
- Sprinkle a thin coating of brown sugar over the mustard.
- Place salmon on wet cedar plank and put on grill until fish is cooked. Plank should smoke but not catch fire.
- Salt and pepper to taste

Wine Pairing Suggestion -

Serve with Lawrence Dunham Vineyards' Grenache or a Pinot Noir. This pairing is perfect with our Grenache because of the bright fruit flavors coupled with the spiciness of the new French oak that we aged the wine in compliments the fish beautifully.

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circle*