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LDV  
WINERY

## Cedar Plank Grilled Salmon

Serves 2

### Ingredients -

1 cedar plank soaked in water for 1 hour  
2 6-8 ounce skinless salmon filets  
Herbs (Rosemary, Thyme, Parsley sprigs)  
1 cup water  
1 cup dry red wine  
Salt and pepper to taste

### Instructions -

Place salmon in shallow baking dish or zipper bag.  
Add wet ingredients and herbs and marinate for 1 hour.  
Soak cedar plank in water and light grill to medium.  
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

### Alternate Preparation – Mustard Brown Sugar Glaze

4 tablespoons Dijon Mustard  
1/2 cup brown sugar  
Salt and pepper to taste  
Spread thin layer of mustard on both sides of salmon.  
Sprinkle on a thin coating of brown sugar.  
Salt and pepper to taste.  
Cook as above.

### Wine Pairing Suggestion –

LDV Winery's Grenache. Or choose a medium-bodied, light, fruity wine like an unoaked Pinot Noir.

