

Guy Fieri

JOHNNY GARLIC'S CEDAR PLANK SALMON

4ea - 6oz Salmon Filet, skinned and deboned
2 t Sea Salt
1 t Pepper, black fresh
4ea - Rosemary sprig, 3" fresh
2ea - Jalapeno, seeded, diced
1 T Garlic, minced
1 c Apricot preserves
1/2 c White wine
3 T Mustard, whole grain
4 pc Parchment paper, 4X4
4 pc Cedar plank, food service quality
1 Lemon, for zesting

Preheat oven to 400 degrees.

In a small sauté pan over medium heat add oil, when oil is hot add jalapenos and sauté until caramelized. Add garlic, before it begins to brown, deglaze pan with white wine. Next add mustard and apricot preserves, simmer over low heat for 20 minutes. Let cool.

Place parchment paper on planks, add salmon, lightly salt and pepper, place rosemary sprig on filet, and liberally apply cooled apricot mixture.

Place cedar plank on gas burner and begin to set wood on fire. When plank has begun to smoke, place in oven.

Cook salmon until medium rare, remove from oven and let sit for 2 to 3 minutes before serving, Garnish with lemon zest.

Yield: 4 servings
Prep time: 20 minutes
Cook time 25 minutes in all
Inactive time: 20 minutes
Ease of Preparation: easy



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