



ART'S CEDAR PLANK SOY HONEY SALMON

Art Still | Former Kansas City Chiefs & Buffalo Bills
Defensive End

WHAT YOU NEED

Whole side of salmon with skin on

Operation BBQ Relief

Cajun Bayou Rub

Operation BBQ Relief

Florida Mojo Rub

For the sauce:

Glaze

Honey

Soy sauce

Other items:

Kingsford Pellets

Pit Boss Pellet Grill

2 cedar planks

squeeze bottle

metal saucepan

USEFUL TIP

This salmon dish goes great with grilled veggies or grilled romaine salad!

PREPARATION

1. Start by soaking the cedar planks in water for a couple hours before starting your salmon.

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2. Remove the salmon from the package. Pat dry and cut salmon in half. Rub one half of salmon with the Cajun rub and the other one with the Florida mojo rub.

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3. Place each half of the salmon on a cedar plank. Put the cedar planks on the Pit Boss Pellet Grill at 225 degrees.

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4. Mix 2/3 cup of honey with a 1/3 cup soy sauce. Cook until well combined and reduced down by about 1/3. Poor in a squirt bottle and let cool.

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5. Let cook for 20 minutes. Make sure to check the salmon for a flaky texture. You want to pull it at 145 degrees. While the salmon is hot, squeeze some of the glaze over the salmon and serve it from the cedar planks.