



Hot Honey Glazed Cedar Plank Salmon

Servings: 4

- 4 6-8 oz. Salmon fillets, skin on
- 1 inch Ginger, grated
- 1 clove Garlic, grated
- ½ teaspoon Black pepper, fresh ground
- ¼ cup Soy Sauce or coconut aminos
- 2 Tablespoon Balsamic vinegar
- 3 Tablespoons Datil Bee Sweet Hot Honey or Key Lime
- Olive oil for brushing



Instructions:

- 1) Fire up the grill and soak the cedar planks for at least 30 minutes
- 2) In a medium microwavable bowl, heat honey slightly, remove and mix in balsamic and soy sauce. When the planks are ready, brush the planks with a light coating of olive oil. Place salmon fillets on planks skin side down.
- 3) Brush the tops of the salmon lightly with olive oil. Rub with ginger, garlic and season with black pepper.
- 4) Place planks with salmon on fired up Medium hot grill. Close lid or cover salmon with lid to retain heat. Let cook undisturbed for 5 minutes. Begin basting salmon with honey mixture every 5 minutes, then cover and cook to desired doneness. I like medium which may be 12-15 minutes. Everything depends on how many times and how long you open the grill.
- 5) Remove fillets to plate, or serve directly on planks. Brush one last time before serving.

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