



Cedar Plank Salmon with Lemon-Orange Glaze and Asparagus

Ingredients:

2 pounds of fresh skin on salmon
2 cedar planks soaked in water over night
2 tablespoons of melted unsalted butter
1 tablespoon of finely minced fresh ginger
2 tablespoons of sesame oil
Zest and juice of 1 orange
Zest and juice of 1 lemon
1 tablespoon of soy sauce
2 tablespoons of honey
1 ounce of cold unsalted butter
1 tablespoons of finely minced fresh garlic
1 bunch of trimmed asparagus
2 sliced red bell peppers
Kosher salt and fresh cracked black pepper to taste

Makes 2-4 servings

Preparation:

1. Season the salmon with salt and pepper, brush it with the melted butter and place it skin side down on the soaked cedar planks.
2. Place the planks on a hot grill and cook for 15 to 18 minutes or until golden brown and cooked through.
3. Once cooked, remove from the heat and set aside.
4. While the salmon is cooking, add 1 tablespoon of sesame oil to a hot medium sized sauté pan and caramelize the ginger.
5. Once the ginger is brown, add the citrus zest and juice, followed by the soy sauce and honey. Cook for 2 to 3 minutes to thicken up.
6. Once thick, stir in butter and adjust any seasonings and set aside.
7. In a separate hot large sauté pan with 1 tablespoon of sesame oil, caramelize the garlic.
8. Once brown, add the asparagus and pepper, and sauté for 4 to 6 minutes or until the asparagus are al dente.
9. Serve the sauce on top of the salmon alongside the vegetables.