

## Cedar Plank Salmon with Ginger Maple Syrup Glaze

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Exceptional plank salmon recipe with the flavors of maple syrup, ginger, lemon juice, garlic, soy sauce and scallions. Each time I teach this dish in my cooking classes, it is always a big success. Order an untreated cedar plank.

### Ingredients

1 cup pure maple syrup  
 3 tablespoons fresh ginger, minced  
 ¾ cup freshly squeezed lemon juice  
 6 garlic cloves, minced  
 2 tablespoons soy sauce  
 2 pounds center cut salmon filet, with skin  
 Salt and pepper to taste  
 1 bunch of scallions

<b>Preparation Time</b>	15 min	<b>Difficulty</b>	Simple
<b>Portions</b>	6 servings	<b>Yield</b>	
<b>Country/Region</b>			
<b>Vegetarian</b>	No		

### Preparation

In a small saucepan, combine maple syrup, ginger, lemon, garlic, and soy sauce. Simmer and reduce to about 1 cup (about 30 minutes). Let cool. Using a clean cloth, rub the top of the plank with ½ cup of olive oil. Arrange the scallions on the surface of the plank. Preheat oven to 400°F.

Place the salmon, skin side down, on the scallions. Season the fish with sea salt and black pepper. Using a large brush, baste the salmon. Roast for approximately 25 to 30 minutes until the fish is cooked through. During the cooking process, baste every ten minutes, and baste again just before serving.

Serve on the plank.

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### Notes

**Did you know?** Adult sockeye acquire their distinctive coloring several days after entering fresh water from the sea, and pair off as they reach the spawning grounds. With her tail, the female digs a nest, about 12 to 16 inches deep, and deposits up to 3,000 eggs.

The male, who during the nest-digging procedure has hovered about protectively, fertilizes these. After fertilization, the female covers the eggs with gravel, and remains on the nest until death several days later.