

Cedar-Planked Salmon with Mustard Dill Sauce

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INGREDIENTS:

- 4 salmon fillets (about 1 lb total)
- 2 tablespoons olive oil
- 1 teaspoon grated lemon rind
- 2 tablespoons lemon juice
- 1 tablespoon chopped fresh chives or chopped green onion
- 2 teaspoons Dijon mustard (or more!)
- 1 pinch salt
- 1 pinch pepper

For the Dill Sauce:

- 1 cup sour cream
- 2 tablespoons finely chopped cucumber
- 1 tablespoon chopped fresh dill or ½ tsp dried dill weed
- 2 teaspoons minced fresh chives or minced green onion
- 2 teaspoons Dijon mustard
- 1 pinch salt
- 1 pinch pepper

DIRECTIONS:

- Soak two 12- x 7-inch (30 x 18 cm) untreated cedar planks in water for at least 1 hour or for up to 24 hours.
- Place salmon fillets on top of each plank.
- In small bowl, whisk together oil, lemon rind and juice, chives, mustard, salt and pepper; brush some over salmon.
- Place planks on grill over medium-high heat; close lid and cook, brushing with remaining lemon mixture for about 20 minutes or until fish flakes easily when tested with fork.
- Dill Sauce: Meanwhile, in small bowl, combine sour cream, cucumber, dill, chives, salt and pepper.
- Serve fish fillets with dill sauce.