

“Walk the Plank” Salmon



Serves two

Ingredients

Two 8 oz Wild Alaska Salmon fillets

3 Tbsp Sinful Citrus Vinaigrette (see below)

2 Tbsp olive oil

2 Tbsp brown sugar

2 Tbsp Duke’s Ready Anytime Seasoning

2 Tbsp Duke’s Superb Herb Blend

1 cedar plank shingle cut in ½ lengthwise

Directions:

- Fillet Salmon using the deep-skin method, which is to remove the gray matter along with the skin and pluck the pin ones with a needle-nose pliers or boning tweezers. If you are buying from your local fishmonger, ask them to do it.
- Wash planks and rub with olive oil.
- Combine brown sugar, Duke’s Superb Herb Blend and Duke’s Ready anytime Seasoning in a bowl and rub mixture on both sides of Salmon.
- Bake for approximately 8 minutes at 400 degrees F.
- Serve with a side of sinful Citrus Vinaigrette for dipping.

Sinful Citrus Vinaigrette

Ingredients:

1 egg, 2 Tbsp fresh whole garlic cloves; 2 Tbsp fresh basil leaves, stems removed; ¼ tsp kosher salt; 1 ½ tsp fresh cracked black pepper; 1 cup + 2 Tbsp extra virgin olive oil; and ½ cup fresh squeezed lemon juice.

Directions:

Place egg in food processor and blend for 2 minutes until frothy. While mixing, blend in garlic and basil until smooth. Add salt and pepper. In a thin, constant stream, slowly add olive oil (too fast and the dressing will separate). Add lemon juice and mix just until smooth.

Tips:

Sustainable only please: Try to find Wild Alaska Salmon in your frozen food aisle. Yes, frozen. Fish frozen within 48 hours of catch has a fresher flavor than “fresh” fish that may be older than you think. If you have a fishmonger you trust, buy all means purchase from them.

To learn more about Duke’s Seafood or enjoy the full collection of recipes by purchasing Duke’s Seafood’s cookbook, “***As Wild As it Gets; Duke’s Secret Sustainable Seafood Recipes***” visit us at www.dukeseafood.com.

© Duke’s Seafood 2020