

CEDAR PLANK SALMON WITH BLUEBERRY SAUCE

Preparation: **20** mins. + soak time | Cooking: **15** min. | Servings: **6**

INGREDIENTS

6 salmon fillets (5 ounces each)
2 cedar grilling planks
1 garlic clove, minced
2 cups fresh blackberries
1/4 cup finely chopped shallots
2 tablespoons white wine
1 tablespoon brown sugar
1 1/2 teaspoons honey
1 1/2 teaspoons chipotle hot pepper sauce
1/4 teaspoon salt, divided
1/4 teaspoon pepper, divided



INSTRUCTIONS

Soak grilling planks in water for at least 1 hour. In a food processor, combine the blackberries, wine, brown sugar, honey, hot pepper sauce, 1/8 teaspoon salt and 1/8 teaspoon pepper; cover, and process until blended. Strain, and discard seeds. Stir shallots and garlic into the sauce; set aside. Place planks on grill over medium-high heat. Cover and heat until planks create a light to medium smoke and begin to crackle, about 3 minutes. (This indicates planks are ready.) Turn planks over. Sprinkle salmon with remaining salt and pepper. Place on planks. Grill covered, over medium heat for 12-15 minutes or until fish flakes easily with a fork. Serve with sauce. Pairs well with a side salad.