

## **Salmon – Alder Plank**

½ cup rice vinegar  
½ cup soy sauce  
1 Tbl honey  
1 tsp ground ginger  
3 garlic cloves, minced  
1 lemon, thinly sliced  
3 ½ lb salmon filet  
¼ cup scallions, chopped  
1 Tbl toasted sesame seeds  
One alder plank for cooking

Soak alder plank for several hours.

Combine rice vinegar through lemon. Marinate salmon 30 min.

Grill salmon on plank over indirect heat approximately 15 minutes, until meat flakes.  
(For indirect cooking, heat grill on high for 15 min, then turn off heat on one side. Cook on side turned off.)

Sprinkle with scallions and sesame seeds.