
CONNAISSÉUR

Cedar Planked Maple Salmon with Fennel Coleslaw, Tasting Style



This tasting style recipe is a serving adaptation of an all time favourite - *Cedar-Planked Maple Salmon*. In this recipe it is prepared ahead, and served cold over a flavourful fennel coleslaw. Serves 10 tasting style portions

ingredients

CEDAR PLANKED SALMON

1 large (2 lb)	Salmon fillet, 1-2" thick, fresh, skin intact or removed
3 Tbsp	Rub for BBQ
1/2 cup (1/2 jar)	Maple Cappuccino Sauce
1	Cedar Grilling Plank

FENNEL COLESLAW

Group A

1/2 head	Green cabbage - outer leaves removed, sliced or shredded finely
1/2 bulb	Fennel or anise - cleaned, sliced or shredded finely
1/4 cup	Spanish or sweet onion - diced
1 whole	Granny Smith apple - unpeeled, sliced in small thin pieces

Group B

3/4 cups	Mayonnaise
1/4 cup	Sour cream
1/4 cup	Raspberry Wine Vinegar
2 Tbsp	Brown sugar
To taste	Salt - preferably fleur de sel
To taste	Pepper - freshly ground

instructions

To prepare the salmon:

1. Soak the plank according to package directions
2. Preheat the grill to 365 – 400 F. (Medium high heat)
3. Spread the Rub For BBQ out on wax paper or a large plate. Press the salmon fillets into the dry rub, assuring to coat all sides.
4. Place the Maple Cappuccino Sauce in a microwaveable dish. Heat the sauce on high for 40 seconds or until it just boils. Brush the sauce on the salmon fillets.
5. Place the pre-soaked plank on the grill, close the lid, and heat until the plank begins to smoke

and you hear a crackling sound. Place the salmon, skin side down, on the plank. Close the lid on the grill and leave until the salmon is cooked – approximately 8-10 minutes

6. Using a lifter remove the salmon fillets from the plank- the skin should separate easily and remain on the plank - place the salmon on a platter and cool to room temperature. Cover the salmon and place it in the fridge for 1 – 24 hours.

7. Allow the plank to cool completely before removing from the barbecue – refer to package instructions.

8. Just before serving remove the salmon from the fridge. Using a 1-1/2” round cookie cutter, cut the salmon in circles.

To prepare the Fennel Coleslaw:

1. In a large mixing bowl, toss the ingredients in Group A together.

2. In a separate bowl combine all the dressing ingredients together and stir with a spoon to mix thoroughly.

3. Pour the dressing over the vegetables. Using a spoon gently fold the dressing into the vegetables. Cover and let rest in the refrigerator for a least an hour before serving.

To Serve Tasting Style:

1. Spoon or scoop a ¼ cup size portion of the fennel coleslaw onto the middle of a small serving plate. Place the Cedar Planked Salmon on top of the fennel slaw. Serve cold/ immediately.