

## Cedar Plank Salmon



### Ingredients

- 4 x 6oz Salmon fillets
- 2 tbsp Lemon Juice
- 2 tbsp Honey
- 2 tbsp Terriyaki Sauce
- 2 tbsp Mustard
- 2 tbsp Scotch Whiskey

### Instructions

- Whisk ingredients together
- Place salmon in a non-reactive pan
- Pour whisked ingredients over salmon
- Let sit for 1/2 hour
- Place Marinated Salmon on cedar plank and cook in an oven or on a grill at 425 F for 20 mins

### **Serve immediately**

Serve with grilled vegetables and lemon. Enjoy!

