



## "Grill Salmon Like a Chef" Pacific Catch | Cedar Plank Salmon

### Going Shopping

firm flesh, plump and moist, bright color flesh,  
smells like salt/fresh water

### Cedar Planks

purchase untreated shingles from Home Depot,  
Lowe's, local hardware or restaurant supply store

### What's in Season | Wild Salmon

Chinook (King) | Feb - Mid November  
Chignik, Arctic, Cook Inlet, Copper River, SE Alaska

Sockeye (Red) | May - End of September  
Chignik, Bristol Bay, Arctic, Copper River  
all over Pacific North West

Coho (Silver) | Mid July - End Sept  
all over Pacific North West

### Cedar Plank Salmon Grill Oil

*Chef Chandon Clenard's Home Recipe*

¼ cup canola salad oil  
2 tbl curry powder  
1 tbl ground cumin  
1 ½ tsp domestic paprika  
1 lemon, lemon zest  
1 lemon, lemon juice  
1 tsp fresh black pepper  
½ tsp kosher salt

in a small bowl mix all ingredients together  
brush on all sides of the fish  
season with pinch of additional salt on both sides

### Fire up the grill!

for a charcoal grill, heap the coals to the side so you  
have a hot area and a warm area

for a gas grill, set the temperature to medium heat:  
325° F (160° C)

lightly brush the grill grate with vegetable oil

brush cedar plank with oil and put on grill, to warm

brush Cedar Grill Oil on both sides and salt fish

mark one side of the salmon on the grill,  
making nice grill-marks

put fish on soaked cedar plank and close lid on BBQ

after six to eight minutes the salmon  
should be medium-rare

careful not to ignite the cedar plank, heating to long  
or over direct flames

### Blackberry Peach Chutney

*Chef Chandon Clenard's Home Recipe*

2 tbl canola oil  
2 cups sweet white onions, julienned  
1 tbl fresh minced garlic  
1 tbl minced Fresno chilies  
1 tbl fresh minced ginger  
1 cup peaches cut into bite size pieces  
2 tbl honey  
3 tbl brown sugar  
¼ cup apple cider vinegar  
2 cups fresh blackberries  
½ tsp fresh chopped thyme, no stems

on medium heat add oil, garlic, ginger and onions  
into a saucepan, saute until onions are completely  
soft and translucent, no color

add in the roasted chilies and peaches with the  
honey, brown sugar and cider vinegar. Stir and allow  
to simmer for 5-6 minutes until peaches are soft

add blackberries and salt, continue stirring mashing  
some of the blackberries as you go

allow to slowly simmer for 6-7 minutes stirring  
regularly

remove from heat and allow to cool

seasonal fruit can vary in flavor, adjust recipe with  
sugar if fruit is not sweet enough