

## ***Salmon Fillets On Cedar Boards***

Two servings (can be doubled or tripled)

### Ingredients

- Salmon fillets (deboned and skinned)
- Fresh chopped dill (a large handful)
- Sliced green onions (a large handful)
- Pepper

### Directions

- Take your cedar plank and totally immerse it in water for at least 24 hours.
- Heat BBQ to about 350F
- Place fillets on cedar board. Leave space between each fillet. Take the chopped dill and press on each salmon. Top the dill with the sliced green onions. Sprinkle with pepper to taste.
- Once your BBQ has reached the desired temperature, place the board directly on the grill. Rotate the board after about 10 minutes. Grill salmon for roughly 15 minutes. The fish is done when it is flaky in the middle.