

Garam Masala Pistachio Cedar Plank Salmon

Crusted with brown sugar, crushed pistachios and spices then grilled on a wine soaked cedar plank, this garam masala cedar plank salmon is smoky sweet and sure to please.

Ingredients

To Soak the Planks:

pan large enough to hold the planks

2 parts water, approx: 2 1/2 cups

1 part wine, approx: 1 1/4 cups

For the Salmon:

1 lb salmon fillet, skin on

1 tsp olive oil

¼ cup finely ground pistachios

2 TBSP brown sugar

1 TBSP garam masala

1/2 tsp salt

1/4 tsp ground ginger

1/4 tsp black pepper

To oil the plank once soaked:

1 - 2 tsp olive oil

Instructions

Soak the cedar plank in 1 part pinot noir and 2 parts water. Estimate about 1 1/4 cup of pinot noir to 2 1/2 cups of water adjusting so that the planks are fully submerged. Weight planks down with a glass if needed and allow to soak a minimum of 30 minutes.

Place the salmon skin side down on a cutting board. Check for any bones and gently remove.

In a small bowl mix together the brown sugar, garam masala, ginger, salt, and pepper.

Drizzle 1 teaspoon of olive oil on the salmon and rub to evenly coat. Sprinkle on a thick layer of the spice mixture.

Place the salmon, uncovered, back into the fridge and let it rest at least 20 minutes or up to 4 hours.

Heat the grill to medium - about 350 degrees.

Remove the plank from the soaking liquid, pat it dry, and rub down the top side with 1 - 2 tsp of olive oil.

Place the salmon, skin side down, on the top side.

When the grill is ready, place the whole plank on the grill, cover, and let cook for 12 - 15 minutes. The internal temperature of the salmon should reach 130 degrees.

Remove the salmon from the grill and allow to rest on the plank for 5 minutes.

To serve, slice the salmon fillet into 4 portions, approximately 4 ounces each.

Notes

If you are using less than 1 lb of salmon: you can reduce the spice recipe, you can save any leftover spice mixture in an airtight container at room temperature, or you can layer it on twice as thick.