

Tony's Table: Cedar Plank Salmon

Directions:

- Soak cedar planks in cold water overnight.
- Marinate 8 ounces of salmon fillet in garlic, shallots, fresh mint and pepper flakes
- Preheat oven to 400 degrees
- Place one salmon fillet on each board and bake for approximately 8 – 10 minutes until medium
- Wilt baby spinach with garlic and cherry tomatoes until warm NOT sautéed
- Place plank on top of the stove and set on fire
- Place salmon on top of spinach and drizzle on honey lime dressing