

THE HALLOW-SCREAM PACK

Cedar Smoked Spooky Grilled Salmon

Prep time: 10 minutes

Cooking time: 15 minutes

Total time: 25 minutes

Ingredients

- 4 Alaska salmon fillets
- 1-2 cedar grilling planks, soaked in water for 1 hour
- 2 tablespoons of extra virgin olive oil

For the salmon rub

- Slap Ya Mama 'Original' Cajun Pepper Sauce
- Meat Church 'Honey Hog' BBQ Rub
- Meat Church 'Holy Voodoo' Seasoning
- 2 tablespoons of light brown sugar
- 1/2 teaspoon of salt
- 1/2 teaspoon of black pepper

Directions

1. Depending on the size of your salmon fillets, soak one or two cedar planks for grilling in water for one hour. Pat the soaked cedar plank dry, and brush one side with olive oil.
2. In a small bowl, combine the brown sugar, Slap Ya Mama Cajun Pepper Sauce, Meat Church 'Honey Hog' BBQ Rub, Meat Church 'Holy Voodoo' Seasoning, kosher salt, and black pepper with a fork.
3. Place the salmon skin side down on the oiled face of the cedar planks and brush each with olive oil. Press the grilled salmon rub all over the top of the salmon.
4. Place the cedar planks directly on the hot grill grates. Cover the grill and cook over medium-high indirect heat for 15-20 minutes.
5. The salmon is done when it's cooked through, flakes easily, and reaches 145°F internally in the thickest part of the fish.
6. Serve warm on the cedar plank or cut into desired portions.

References

Kitchn
Allrecipes
Sue Bee Homemaker
Unsophisticook

BBQ GOURMET

