



**B&B's BEST**  
**YOU ARE WHAT YOU EAT**  
**SO EAT THE BEST**

## Grilled Cedar Plank Salmon

### Ingredients

- 1 Salmon Filet, (we like the wild caught Sockeye)
- 1 Tbsp. [B&B's Best Gulf Coast Bay Seasoning](#)
- Cedar cooking board (soaked in water for 2 hours minimum)
- 1 lemon, sliced.

*If your salmon has the skin on, an easy way to remove it is to place on the grill once it is heated up skin side down for 3 to 4 minutes. The skin should easily peel off once heated.*

### Instructions

1. Heat smoker/grill to 225°.
2. Sprinkle both sides of the salmon with Gulf Coast Bay Seasoning.
3. Place on the board skin side down.
4. Place lemon slices on top of salmon.
5. Place on grill for about 30 minutes.
6. Remove from grill and serve.

