

BARBECUED PLANK SOCKEYE SALMON

Recipe by David Harsila, Bristol Bay salmon fisherman

1½ – 2 lb. fillet of Bristol Bay Sockeye Salmon, boneless

Salt to taste

1 teaspoon lemon juice

FOR THE SAUCE:

2 Tablespoons mayonnaise

2 Tablespoons sour cream

1 Tablespoon minced onion

1 Tablespoon chopped fresh basil

Pepper to taste

Preheat grill to about 325-350°. Place cedar or alder plank on rack in grill and cover to heat. A pan of alder chips may be placed over heat source for a nice smoky flavor.

Salt Bristol Bay Sockeye fillet to taste and squeeze lemon over fillet.

Mix mayonnaise, sour cream, onion, and basil together in a small bowl. Spread thinly over fillet. Sprinkle pepper over all.

Place salmon fillet on plank (skin-side down) in grill. Cover and barbecue at 325-350° until done.

A Northwest cedar or alder plank does an excellent job of controlling or tempering the cooking heat, so as not to overcook the salmon.