

CEDAR PLANK FISH

Prep time: 15 minutes
Cook time: 20 minutes
Serves 4 people



INGREDIENTS

- 1 Cedar Plank, untreated
- 1 Whole Fish Fillet (450g – 700g)
- 1 tablespoon Olive Oil
- 1 teaspoon Smoked Paprika
- Small bunch of Dill Leaves
- 1 Lemon, sliced
- Salt and Black Pepper, freshly ground

INSTRUCTIONS

1. Soak the cedar plank in water for 2 hours before you plan on grilling, then drain.
2. Pat fish dry with paper towels. Then rub them with olive oil on both sides and generously season with salt, pepper and paprika on both sides.
3. Lay the fish on the cedar plank and spread the lemon slices and dill over the top.
4. Preheat your grill to medium to high heat for 10 – 15 minutes. Shift the coals to one side of the grill. Place the Cedar Plank in the center of the hot grid.
5. Cover the grill and cook until the fish is cooked through, around 20 to 30 minutes. The internal temperature should read 135°F.
6. Transfer the fish and plank to a platter and serve right off the plank.

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