



HAMMOND'S

FISHING ADVENTURES

CEDAR PLANK SALMON WITH CRAB

First off, soak your cedar plank in red wine or water for 45 minutes.
Set your BBQ or oven to 350 degrees.

Salt and pepper the top of the fish.

Lay your Salmon fillet skin side down on the cedar plank.
Top with crab mixture and lay lemon slices on top.
Cook for 20-25 minutes or until Salmon flakes.

Crab Topping:

1/2 pound Dungeness Crab
1/4 C. Mayo
1/4 C. Shredded Parmesan Cheese
1 Tbs. Fresh Lemon Juice
1 Tsp. Worcestershire Sauce
1 Clove Garlic Minced

Stir to combine and slather on top of fish!