

Evo Grill Cedar Planked Salmon & Chef Maria's Chimichurri

CEDAR PLANKED SALMON:

Ingredients:

- 1-2 Cedar Planks (soak if you like, but not needed!)
- 1.5 lbs. Salmon, skin on or off
- 2 tablespoon Olive Oil
- Salt & Pepper
- 1 Lemon, sliced
- 1 Blood Orange, sliced
- Chimichurri

Method:

Preheat both burners on your Evo grill to medium. Place the cedar plank on the Evo. Coat the salmon with olive oil, salt, and pepper, and then place skin side down on the cedar plank. Top salmon with lemon and blood orange slices. Place the large Evo cover over the cooking surface. Keep covered and cook until fork-tender, about 15-20 minutes. Remove plank and salmon from Evo and serve with chimichurri and your favorite side.

** To make on a standard bbq grill, soak your cedar plank first for several hours. Place prepared salmon on plank and then set on preheated grill surface set on low. Close grill and check after 5 minutes. Once done, remove the entire grill plank and enjoy.

CHIMICHURRI:

Ingredients:

- ¼ cup Shallot
- 3-4 Garlic Cloves
- 1 teaspoon Chili Flake
- 1 bunch Cilantro, stems okay
- ½ bunch Italian Flat Leaf Parsley, stems okay
- 2 tablespoon fresh Oregano
- 3 tablespoon fresh squeezed Lime Juice
- 2 tablespoon Red Wine Vinegar
- 1 teaspoon Kosher Salt
- ½ teaspoon fresh Ground Pepper
- ¾ cup good quality Olive Oil

Method:

Place the shallot and garlic in the bowl of a food processor. Pulse until finely chopped. Add the chili flake through, salt, pepper, and pulse until combined. While the food processor is running, slowly add the olive oil. Scrape the bowl sides and process to desired consistency. Season more to taste. Store refrigerated in a mason jar and serve with everything from fish, pork, beef, poultry & lamb too. Enjoy!