



Smoked Cedar Plank Salmon on the Caliber Pro Kamado

Prepare the Caliber Pro Kamado Smoker by filling the blaze basket accessory with lump charcoal. The basket should sit on the charcoal plate at the rear of the smoker with the hinged part of the grate above it so you can access it. Bring the temperature of the smoker up to 325°F.

Remove any bones or skin from the salmon fillet. Rinse the cedar plank and place it on the grill for 3-4 minutes to bring out the cedar aroma. Brush the plank with olive oil. Place the salmon fillet on the plank and brush it with olive oil. Squeeze two lemon wedges over the salmon and sprinkle it with salt, pepper, and dill (optional). Put the plank with salmon on the grill and cook for 15-20 minutes. It is ready when the internal temperature of salmon reaches 135°F. Enjoy this healthy and delicious entrée.

Ingredients :

- Lump charcoal
- 1-2 cedar planks
- 2-3 pounds salmon
- Olive oil
- Fresh lemon wedges
- Salt
- Pepper
- Dill (optional)



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