

## **Everything Bagel Cedar Plank Salmon**

Back when I first developed this recipe (in April of 2016 according to the time stamps on the photos) everything bagel seasoning was not something you could buy in jar. Fast forward 3 years and it is all over the place. Does this mean I am a trend setter? The argument would probably be stronger if I actually published the recipe in 2016 but it just hung out in my computer for a few years instead. Here I give you the recipe to make your own bagel seasoning, but you can just as easily substitute a pre-mixed version. I like to serve this salmon with a swirl of dill and chive sour cream or cream cheese (try Kite Hill for a dairy free version) and a tomato, cucumber and red onion salad to play up the smoked salmon bagel aspect of the recipe.

Prep Time: 5 mins

Total Time: 2 hrs. 20 mins

Makes: 2 servings

### **Ingredients:**

- 1 tablespoon sesame seeds
- 2 teaspoons dehydrated minced onion
- 2 teaspoons poppy seeds
- 1 teaspoon dehydrated minced garlic
- 1 teaspoon coarse sea salt
- 2 each (6-oz.) wild caught salmon fillets

### **Directions**

1. Soak a cedar plank in water for at least 2 hours.
2. Heat grill to medium-high heat.
3. In a small bowl mix together sesame, onion, poppy, salt, and garlic. Press on top of salmon filets.
4. Place cedar plank on the grill and heat for 3-5 minutes or until you can smell the smoke. Flip the plank over and place salmon filets on top.
5. Cover grill and cook 10-12 minutes or until internal temperature reaches 135° F.