



THE ingles TABLE

Unicoi Preserves

Cedar Planked Salmon with Unicoi Preserves Apple Cider Pepper glaze

Ingredients

1 skin on salmon filet, approximately 1.5 pounds, thawed

Your favorite BBQ rub

3 tablespoons Unicoi Preserves Apple Cider Pepper Spread (available in the Ingles Deli)

2 cedar grilling planks (available at Ingles)

Directions

Soak cedar planks in warm water for 15-20 minutes. Set up grill for direct grilling and preheat to 400 degrees.

Portion salmon into 4 portions, season with your favorite BBQ rub, then place on cedar planks, 2 pieces of salmon per plank. Put planks on preheated grill for 15-20 minutes, and cook salmon to an internal temperature of 140 degrees.

Spoon 3 tablespoons Unicoi Preserves Apple Cider Pepper Spread into a microwave safe bowl and microwave until it starts to loosen up, about 20-30 seconds. Using a silicone basting brush, liberally baste the glaze over the salmon filets. Cook an additional 5 minutes or until the glaze has set. Remove from heat and serve immediately. **Yield:** 4 servings

