



Cedar Planked Salmon Bon Bons

This is a simple, healthy, and delicious meal you can prepare and cook on the EGG in less than an hour. It is excellent for a large group, dinner for two, or an appetizer. Serve with jasmine rice, vegetables, or a salad for a heart-healthy meal.

Our European distributor inspired this Big Green Egg Signature Recipe. We tested the recipe several times and concluded there are two ways to cook this dish.

Indirect Heat: use the convEGGtor with the Cast Iron Grate over higher heat - 400°F/200°C. This method keeps the planks from burning and allows the smoke to swirl around the salmon, creating a kiss of smoke on all sides.

Direct Heat: cook at a lower temperature - 300°F/148°C

Ingredients

For 6-8 people: Side of salmon, cut into 1 inch cubes, skin on, bones removed

For smaller groups: purchase pre-cut filets, skin on, cubed

4-6 mini sweet red, orange and yellow peppers, sliced thin

Scallions, sliced thin with the greens

Prepared pickled ginger

Orange zest – optional

1 cup mayo

Soy sauce or Ponzu sauce

Prepared Wasabi, optional

4 Fresh limes

Salt and pepper to taste

4-5 Cedar planks

Set EGG for indirect cooking with convEGGtor at 400°F/200°C.

Soak Big Green Egg Cedar Planks in water for about 30 minutes before cooking.

Method

Place cubed salmon on planks skin side down. Season to taste and cook for about 20-30 minutes until salmon reaches an internal temperature of 140°F/60°C. Remove from heat and let rest for about 2 minutes.

Combine mayo in bowl with soy sauce or ponzu to taste. Squeeze fresh lime juice into mixture and add wasabi if you like it spicy. Squeeze fresh lime over salmon and top with pickled ginger, slices of sweet peppers, scallions, and drizzle with mayo ponzu sauce.

As featured on the cover of *Big Green Egg LifeStyle* magazine.