

CEDAR PLANK SALMON TACOS



Cedar plank: soak for 2 or more hours. Spray cooking oil on the plank just before cooking.

Ingredients needed:

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| 2 lbs Salmon Purple cabbage Corn Tortillas 4-5 limes Smoked sweep paprika | Mexican crème Chipotle or adobo sauce Scallions Cilantro Avocado Jalapeño optional | Cumin Granulated sugar Rice vinegar Salt pepper |
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Instructions: light sprinkle of the rub on salmon. Refrigerate for 1-2 hours. Do not want to put rub on too early do not want to cure salmon. Place salmon on soaked plank and place on indirect heat. Cook for approximately for 20-30 min. Look for white protein. Cooking salmon on plank does take longer and should be moister

Rub

Salt ½ table
¼ tea pepper
¼ tea cumin
½ table Sweet smoked paprika
¼ tea sugar

Sauce: mix ingredients. Keep refrigerated.

¾ cup Mexican crème
2-3 table Chipotle sauce
Juice of 1 lime
To tasted salt

Slaw: mix ingredients. Set aside.

4 cups red cabbage shredded
Scallions 4 chopped
¼ cup Cilantro chopped

Dressing: blend ingredients until dissolved.

Taste to test. Put on cabbage mixture 1 or more hours before.

1/3 cup Rice vinegar
½ table White sugar
¼ tea Salt
Pinch Pepper
Juice of ½ lime
Zest of one lime

Guacamole: mix ingredients. Keep refrigerated.

1 Avocado diced
2 table spoon chopped
Juice of ¼ lime
1 table of chopped scallions
Finely chopped jalapeño optional