

# CopyCat Applebee's Cedar Salmon

## Ingredients

5 lb. salmon, skin removed (2-3 fillets)

$\frac{1}{3}$  cup green onions, chopped

$\frac{1}{3}$  cup soy sauce

$\frac{1}{3}$  cup vegetable oil

2 tbsp rice vinegar

1 tbsp ginger root, fresh grated

1 tsp garlic, minced

## Directions

Soak cedar planks in warm water for 1-2 hours.

In a small bowl, stir together garlic, ginger, soy, vegetable oil, green onions, and rice vinegar.

Coat the salmon with the liquid mixture and marinade for at least an hour.

Preheat grill to medium and place the cedar planks on the grill grate.

Once the boards begin to smoke place the salmon fillets directly on them.

Cover and grill for 20 minutes, or until the fish flakes.