

Featuring Tennessee Gourmet™ Products

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Sensual Salmon

4 6-ounce salmon fillets
1 teaspoon kosher salt
1/2 teaspoon cracked black pepper
2 cloves garlic, crushed
4 tablespoons Tennessee Gourmet™ Sensual Salad Dressing Plus
1 Vidalia or Maui onion, sliced
Olive oil
1 teaspoon lemon zest
1 - 2 alder planks, soaked in water at least two hours

Season fillets with crushed garlic and black pepper. Brush planks with olive oil and place on preheated grill. Heat planks until smoking. Flip planks over, sprinkle with kosher salt and place fillets, skin side down, on planks.

Brush fillets with Tennessee Gourmet™ Sensual Salad Dressing Plus and cover with layer of onions.

Close cover and cook for 20 to 25 minutes or until fish just begins to flake (fish will continue to cook when the plank is removed from the grill). Using a wide spatula, remove fillets from plank, garnish with lemon zest and serve.

For a dramatic presentation, bring the fillets to the table still on the planks.